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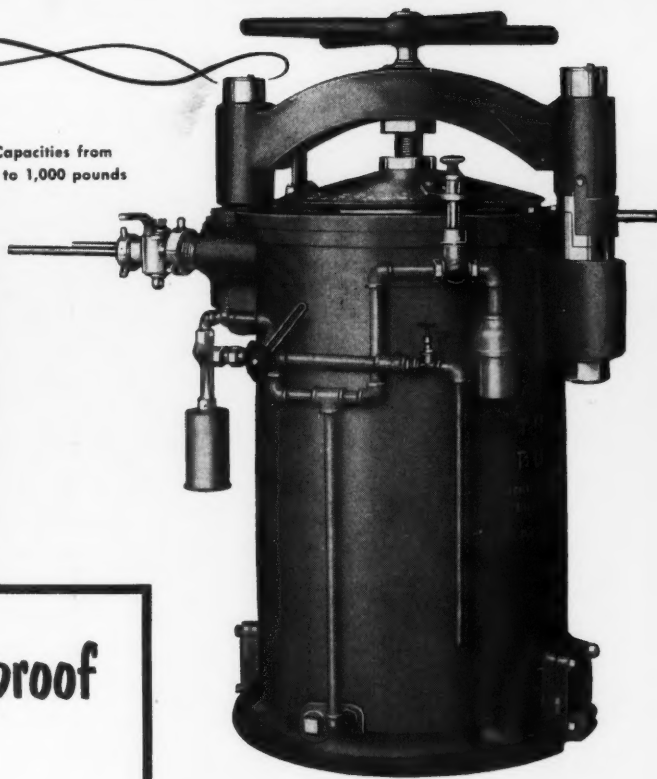


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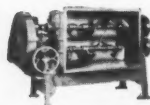
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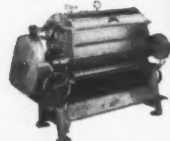
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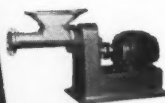
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THE NATIONAL Provisioner

VOLUME 128 JANUARY 10, 1953 NUMBER 2

Contents

NIMPA Convention Set for April 27-29...	7
OPS in Huddle Over Beef.....	7
Conveyor System Expedites Beef Boning..	8
Ideas for Making By-Products Better.....	11
Hygrade Earnings Improve in 1952.....	13
Rath Reports Record Sales But Profits Dip.....	13
Up and Down the Meat Trail.....	17
Canada Faces Pork Marketing Problems..	19
Classified Advertising.....	36

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DAILY MARKET SERVICE

(Mail and Wire)

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ANNUAL MEAT PACKERS GUIDE

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NIMPA Convention Set for April 27-29

National Independent Meat Packers Association announced this week the dates of its 1953 convention. The meeting will be held at the Palmer House, Chicago, on Monday, Tuesday and Wednesday, April 27, 28 and 29. NIMPA president, C. B. Heinemann, has asked that members pass along suggestions for topics and speakers in order that the convention program be made as helpful as possible to the packers who attend.

OPS Discussing Policy on Beef

Several policy-making OPS officials met with Joseph N. Freehill, price director, late this week to discuss what action, if any, the agency should take in the current agitation over cattle and beef prices. In recent weeks OPS has been severely criticized for keeping controls on beef, by people who charge that OPS ceilings have prevented beef prices from reflecting the low live cattle prices. An investigation by the Department of Agriculture has been asked.

Rath Earnings Drop Slightly

Net earnings of Rath Packing Co. declined somewhat for the year ended November 1. The income was \$1,174,055 or \$1.30 a share, compared with \$1,568,689 or \$1.74 a share in 1951. Net dollar sales, at \$252,676,833, marked an all-time high. Tonnage volume also established a new record this year. See page 13 for complete report.

Hygrade Reports Better Year in 1952

Hygrade Food Products Corporation reported 1952 earnings of \$912,505, 21 per cent above its 1951 earnings. Its net sales decreased slightly from a year earlier, to \$137,113,468. Included in the report were operations of Kingan & Co. from October 10, 1952, when Hygrade acquired the firm, to November 1, 1952, end of Hygrade's fiscal year. A complete summary of Hygrade's financial report appears on page 13.

Small Business Committee Asks Controls End

The House small business committee reported to Congress that government controls on wages, prices and materials should be dropped when they expire April 1, in order to provide a smooth transition back to free competition. The committee said that wage and price controls are hurting small business more than they are helping and that a decontrol program should be worked out at once. The committee doubts if prices will go up if controls are dropped. The committee also recommended creating a centralized civilian procurement agency to do all government buying, continued government financial help for new or expanding small firms but primary reliance on private capital and a more vigorous anti-trust policy.

New Salary Order Issued

The Office of Salary Stabilization has issued General Salary Order 17. It outlines certain salary increases or adjustments which the board has previously approved and which other businesses with comparable problems might want to apply for. The types include increases in salaries, changes in bonus arrangements, pensions and various auxiliary pay practices such as paying moving expenses for new workers, production incentive plans, severance pay and vacations.



1. At the first station in boning operation, carcasses are dropped from table to rail and the shank, clod, kidney and navel removed.



3. Here is overall view of boning room. Workers stand on portable safety flooring at their tables along the room-length conveyor.



2. Forequarters travel to band saw station where they are broken down into the major primal cuts and glide onto boning conveyor.



Tagging beef prior to boning is Joseph Sutrick, general manager. Located on the second floor, cooler receives carcasses from first floor kill by reversible finger conveyor.

Conveyor System Expedites Beef Boning

A conveyORIZED high-production and low-cost boning room, a new killing floor and expanded chill room space are features that have been added to the plant of the Wisconsin Packing Co., Milwaukee, Wis., during a two-year program.

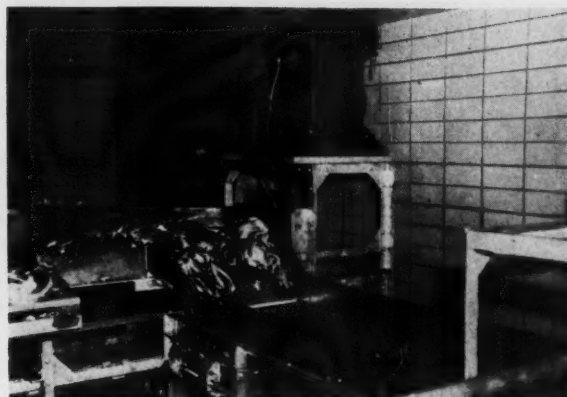
Founded 30 years ago by the firm's president, Morris Segel, the company in recent years has been cramped for space to carry on its slaughtering and cow and bull boning operations. While desiring to improve and expand facilities, management's ability to do so was limited by two factors: The need for maintaining operations during construction work, and a fixed amount of ground area available.

However, a master plan for expansion was worked out within the limits imposed by these factors. Working with packinghouse equipment manufacturers and a local architect, vice president Floyd Segel supervised the program; the work was completed as planned and no production time was lost.

The first step in the program was the construction of a new 180-head



4. Closeup view of boner details ample area and storage space which permits him to work at optimum rate in orderly manner.



5. At end of boning conveyor, a plow device deflects boned meats onto transfer conveyor. Drive above powers central conveyor.



6. Dropping from transfer conveyor, meats are guided by hopper onto section of slat pan conveyor for movement to lower floor.



7. At lower floor is pack-off station where meats are boxed or barreled by cuts or boned carcasses according to customer needs.

beef carcass chill cooler adjacent to the projected killing floor. The chill room was equipped with two unit coolers. Once the chill space had been provided for the added killing capacity, a modern two-bed killing department replaced the old. Operations continued as the killing floor was replaced a bed at a time.

The refurbished killing department features a number of improvements. First, all work levels are completely tiled. Second, the plant uses fixed skinning cradles. Floyd Segel states that the cradles permit two floormen to perform their work simultaneously since the carcass is held in an upright position that permits working on both sides. Third, electric hoists lift and drop the carcass with a positive action and a power hoist also lifts the knocking pen gate. Four, the shrouding and washing operations are performed in an area separated from the rest of the department. Five, all hot weights are recorded on a ticket printing scale. Yield weights are critical in a boning operation. The finished barreled product is also weighed on a printing scale. Thus the operator has

printed records on the two figures—the hot-dressed weight and the boned-out packed weight—without the risk of human error.

The next step in the expansion program was the construction of a modern boning room. Since the new carcass chill cooler, the refurbished killing department and the old holding and boning coolers occupied the whole of the available floor area on the first level, there was no other way to go but up. The new boning department was planned by Floyd Segel in cooperation with Allbright-Nell Co.

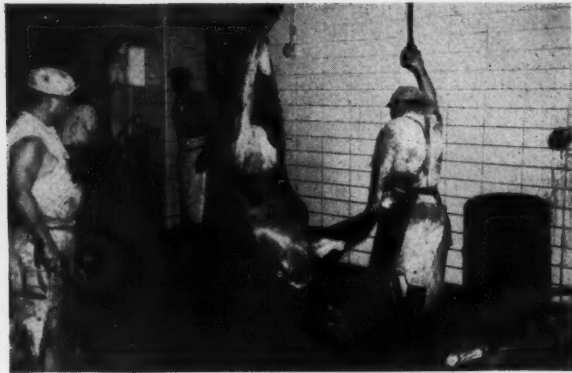
Adjacent to the new 50x75 ft. boning room is a 35x75 ft. carcass holding cooler. Carcasses move up a 30 degree incline from the first floor chill cooler to either the holding cooler or the boning room by means of a reversible pusher conveyor powered by a 5-h.p. electric motor.

Refrigeration for the new holding cooler and for the boning room is provided by ceiling units. These are made of stainless steel and are set to provide temperature in the range of 32° to 45° F. However, by speeding up the fans of the eight units in the boning

room, the latter area can be converted to a holding cooler for 400 head of dressed beef. A 6½x6½ compressor was added to provide the needed refrigeration.

Emphasis was placed on sanitation in the construction of the boning room and holding cooler. All walls are tiled to a height of 11 feet and the balance of the wall and the ceiling are painted with aluminum paint. All equipment in the boning room is made of stainless steel and stainless steel cooler doors used throughout. Refrigeration lines are insulated with fibre glass and covered with aluminum pipe sheets.

The heart of the boning department is the stainless steel conveyor which carries the primal cuts to the 18 boners, nine on each side of the conveyor. Powered by a 5-h.p. electric motor, the conveyor has a variable speed of from 20 to 60 feet per minute. Carcasses are railed to the first station where the side is separated into quarters. The boner working on the forequarter removes the shoulder clod and the shank while the butcher working on the hind quarter removes the flank and the kidney. Both sections then travel to the



OVERALL PHOTOS OF BEEF DRESSING: NOTE CARCASS BEING LOWERED ONTO CRADLE AT RIGHT FOR SKINNING.

band saw operator who breaks the quarters down into boning primal cuts of chuck, rib and round. These cuts then travel by the stainless steel conveyor to the various butchers, each of whom bones a specific cut. The boned meat is put back on the table and travels by the conveyor to a slide off plow which guides the meat onto a cross feed conveyor which carries it to a slat pan conveyor which moves the meat downstairs to the packing station. In the latter location the meats are packed as the various boned primal cow or bull cuts, or barreled as whole boned carcasses.

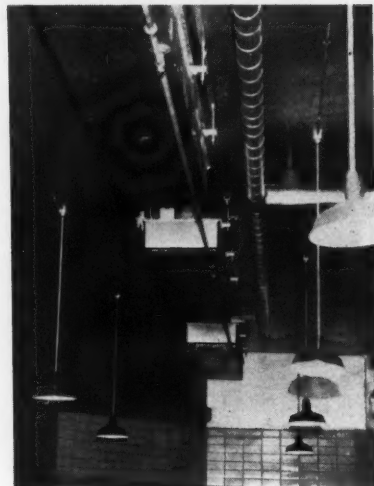
Floyd Segel states that the conveyorization of the boning operation has resulted in worthwhile economies. Formerly, when the boner had to wait for his broken whole carcass, carry the meats to his fixed boning table and sort his boned products into proper containers, he spent a considerable time performing other than boning operations. Segel estimates that the conveyor saves each boner one hour of productive time per day. Furthermore, the specialization of boning operations has increased the amount of meat a boner can turn out in a day compared with the older method of having each workman process the whole carcass. While the initial work assignment required an orientation period, Morris Segel states that the butchers, who work on a piece rate, now never would go back to the old method. They bone more and earn more under the new system.

Under the older fixed boning station

technique, two boning gangs were employed to meet the production requirements of the plant. Now one crew bones 20 per cent greater volume. While the labor cost per hundredweight of boned meats has not been effected materially, management states that overhead items, such as supervision, heat, light, cleanup, etc., have been reduced by more than 50 per cent.

Total handling requirements have been reduced by more than 50 per cent. Not only is there no need for moving the carcasses manually through the various stages from boning to packing, but the bone handling operation has been simplified. Formerly each boner placed his bones in a steel barrel holding approximately 125 lbs. The full barrel was trucked to a loading platform and dumped into a truck for removal to a separate rendering plant. Now 450-lb. capacity buggies are used. One man trucks the bone loads to a stainless steel chute and dumps them. Without any further ado the bones glide into a waiting truck. To expedite the bone trucker's operation, the refrigerator door opening onto the bone dumping station is operated by an Air-Lec unit. As the trucker nears the door he hits the switch which opens it. After an interval sufficient to permit the workman to dump the load and pull his empty truck away, the door closes. The door also can be opened manually.

Each of the boning stations has a work table with 3 ft. of working length plus a holding table of 2 ft. for orderly accumulation of cuts as they come down the conveyor. Joe Sutrick, general



Refrigeration line paralleling Gebhardt unit coolers is covered with aluminum sheeting that protects insulation and adds to cooler appearance.

manager, states that the specific boning job assignment is in its final stages of evaluation. Obviously a whole new rate pattern had to be established for the changeover from the whole carcass to the primal cut piece work basis. However, the conditions at each work station are designed for the maximum work comfort of the worker. The lighting was planned by the local utility company so that each man has 200

(Continued on page 20)

Morris Segel, president, and son, Floyd A., vice president, discuss operation of new beef boning setup. The exterior of the Wisconsin Packing plant was recently painted all white.



Some Concrete Ideas for Putting The "Buy" Back into By-Products

AFTER declaring that lard and edible fats have been relegated to a back seat by progress outside the industry, R. L. McTavish of Germantown Rendering Co., Germantown, O., urged packers at the recent meeting of the central division of the National Independent Meat Packers Association to use research in every way to improve the status of their fats and animal protein products.

"The packers approach to many by-products would be different," he commented, "if packinghouse accounting would state in unadorned facts and in plain terms that departments processing the non-meat 50 per cent of the animal must be subsidized departments."

Calling for practical plant research to determine why by-products are degraded in handling by the individual packinghouse, McTavish cited as an example that while FAC color readings denote selling values, the less-used Lovibond scale is also a key to correction of plant procedures.

In commenting on the importance of temperature in rendering McTavish said:

"Excessive temperatures in either direction can destroy, so if we control on both the up and down side, we stay within a comparatively narrow band that preserves on the one side and processes on the other. Violate that in your scalding tub, your coolers or in your sausage room and you have plenty of grief. Yet in our rendering departments we largely ignore that which we demand in edible processing.

"The affinity of fats for the color bodies in the products being rendered is greatly increased as the temperatures increase, and when this temperature gets above 230° F. fats start to go to town on the reds, the yellows and the blues, and what started out as a water clear product soon has all the aspects of a technicolor production. Moreover, the f.f.a. is increased and the smoke point and stability suffer. The cracklings do not press well and carry a high percentage of fats and the settlings multiply."

In connection with rendering department products, McTavish commented that many who should know do not seem to realize that dry rendered tankage is one commodity, tankage is another article, digester tankage is another commodity and meat scrap is another.

"Be sure," he emphasized, "that when these commodities are shipped they are properly described. Do not ever use the word 'crackling' in shipping. The collective grief arising out of the improper description of these commodities has been tremendous."

Acknowledging that rising freight rates are forcing many producers to

consider the marketing of their own meat scraps and tankage, McTavish cautioned that the job is a complicated one that cannot be solved by buying a grinder and sacking the material.

The speaker also gave his audience a few ideas on improving rendering operations. He said:

"Let me talk first on the speed of the cooker agitation. Initially, in dry rendering, arbitrary speeds on the cooker shaft were set at approximately 19 r.p.m., with no thought given to the clearance between the shell and the agitators. Recent work, covering over a year, has now proved that speeds in the neighborhood of 37 r.p.m. have effectively eliminated coating on the shells of cookers, especially in lard, where a lot of skins are present, and in plants where the volume of bones is heavy. The higher peripheral speeds developed at the tip of the agitators has accounted for this. This higher speed has also resulted in reducing the cooked processing time as much as 50 per cent. At the higher speeds there is a greater evaporative result present, which means shorter processing periods.

Advices Low Heat Processing

"A conventional 5 x 9 cooker requires approximately 40 b.h.p. at 24 r.p.m. at its peak demand; at 37 r.p.m. this demand is 60 b.h.p. The overall steam consumption is smaller, even though higher peak demands are present. The reds are not as pronounced in the R. and B. determinations. One renderer has kept a comparative set of figures that show, over a period of months, a 1.5 per cent increase in protein. The cost of this speed change at one plant

averaged \$160 per cooker. As a result operations were reduced from a 16-hour per day basis to 12 hours.

"Bear in mind that there are two sets of conditions present in rendering. First, there is an evaporative period and then a combination evaporative and destructive period in relation to the speed and the heat employed. Process fats as fast as you can, at as low a temperature as you can, and get the fats away from the high heat in combination with the solids present as fast as you can, and you will accomplish miracles.

"Another small but important point is this. If you dry render lard and use internal pressure methods, never completely close the vent line to build up and hold your internal pressure. Always let the material breathe, as gases accumulate which are offensive in nature. A completely enclosed system tends to drive these odors into the lard. Just as you vent your shells to take care of the condensate, vent the interior of the cooker to remove the accumulating gases.

"Another small point is this. Just as you carry a steam trap on your cookers to take care of the condensate, install an air relief valve on top of the cooker with access to the shell. This air, if not relieved, can accumulate at the top of the shell and effectively reduce the shell temperature as far as half way down on the cooker. The cost of the valve is about \$5.

"Do not process lard cracklings to a point where they crisp in the cooker with continuously applied heat. Let lard finish up under its own heat, where the temperature of the fat is approximately 235°F.; it has plenty of heat left to drive off the remaining moisture without more being supplied from the shell. Just as soon as the cracklings pass the gummy state, or even slightly before, shut off the steam, bleed the shell, and let the lard finish the job with its stored heat. This will help out the smoke point and the stability considerably.

"If you use a hydraulic press, remember that this machine is worth little if the cooking is not done right in the first place. You can do just as good a pressing job with a 150-ton press as you can with a 1,200-ton if the processing in the cooker is right. There is merely a difference in the holding capacity of the curb. Try this suggestion: instead of holding the press up for a prescribed period under pressure, release this pressure once and then bring the press up to pressure and hold it a second time. Let the overall pressure period remain as is. This takes no more time, but it does give the fat retained in pockets a chance to be relieved.

"Continuous blood drying in conventional dryers is coming into the picture, as this method saves considerable time, and eliminates the condensate losses in connection with pre-coagulation. Save the solids in the water run off in the

(Continued on page 20)



THIS CAROUSEL TYPE booth, with Friedman & Belack's "Belfry Girl," will soon be seen at all chain store markets and leading delicatessens in the Philadelphia area. The company is beginning a new advertising program in January, under the direction of J. Nash Belack, new advertising director.

#150 Boss "H-Control" Hydraulic Grate Dehairer. The hydraulic controlled dehairer with simplified "H" type lever control.



Complete DEHAIRING Control

Mechanical muscles directed by a single "H TYPE" lever, gives the operator complete control of throw in, throw out, cradles at all times.

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Heavy steel construction throughout.

Grate bars—extra heavy, high quality, cast iron.

Cradles—perfectly formed forged steel, reinforced with welded-in tie rods.

Scraper shaft turns on self aligning, totally sealed, roller bearings.

Totally enclosed reducer gears running in oil.

Hog killing and kindred equipment to go with dehairers.

Spray pipes with Globe Valve and powerful force spray nozzles.

Standard 10 H. P. motors.

12 standard, 4 point stars, fitted with 4" BOSS belt scrapers.

Installation supervision by factory service man available.

Capacity 125 hogs per hour.

Built by world's foremost Dehairer manufacturer.

Replacement parts in stock.

WRITE FOR COMPLETE DETAILS

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

Hygrade Earnings Improve in 1952

NET PROFIT of Hygrade Food Products Corporation and its wholly-owned subsidiaries for the year ended November 1, 1952, amounted to \$912,505 or \$3.65 a share. This compared with \$752,413 or \$3.01 per share for 1951. Included in the 1952 figure were the operating figures of Kingan & Co. for the three weeks period from October 10, 1952, date of acquisition of Kingan stock, to November 1, 1952.



H. SLOTKIN

Sales for the 1952 year of Hygrade and its wholly owned subsidiaries totaled \$125,117,336, and sales for Kingan for the three weeks amounted to \$11,996,132.

On October 10 Hygrade acquired 36,484 shares of the preferred stock and 721,443 shares of the common stock of Kingan & Co. Since then it has acquired additional shares so that at the close of the fiscal year it held 36,826 shares of preferred and 738,579 shares of common. This represents 82.5 per cent and 94.1 per cent, respectively, of the Kingan stock outstanding.

The price paid, in cash, for Kingan preferred stock was \$63.50 per share and \$5.60 for the common, a total of \$6,474,493.40, as of November 1, 1952. In addition, Hygrade agreed to pay certain commission and other expenses in connection with the acquisition.

The financial report sent to Hygrade stockholders by Hugo Slotkin, president, listed Kingan's major units as follows: Principal packing plants at Indianapolis, Orangeburg, S. C., Omaha, Neb., Storm Lake, Iowa, and Richmond, Va.; six manufacturing branches, three on the West Coast and three on the East and Southeast Coast, plus an

investment in two wholly foreign subsidiaries which carry on a meat packing business in Northern Ireland.

"Your company's plants, strategically located, distribute branded items, specialty products, fresh meats, dairy products and other products throughout most of the United States," Slotkin said. "This broad outlet affords an opportunity for expanded sales."

"We are looking forward to a favorable packinghouse year, due to a normal supply of livestock and an economy that points towards full employment. Your company will continue to strive for greater sales on the items that result in greater consumer recognition and better margins."

The statement of consolidated earnings of Hygrade Food Products Corporation and its wholly-owned subsidiaries for the 53 weeks ended November 1, 1952, including Kingan & Co. for the last three weeks of the period, follows:

Net sales	\$137,113,468.02
Cost of sales, exclusive of depreciation	124,897,700.96
Gross earnings before depreciation	12,215,767.06
Selling, administrative and general expenses, exclusive of depreciation	10,403,589.00
	1,722,178.06
Other charges (including interest \$331,360.54), less sundry receipts and credits	254,458.40
	1,467,719.66
Provision for depreciation	502,814.10
Net earnings, before minority interest	\$ 964,905.56
Earnings allocable to minority interest—Kingan & Co., Inc.	52,400.00
Net earnings	\$ 912,505.56

The statement of consolidated capital surplus and retained earnings of Hygrade and subsidiary companies for the year ended November 1, 1952, is as follows:

Balance at October 27, 1951	\$1,962,559.29
Transfer from retained earnings of amount representing excess of market value over par value of 11,878 7/20 shares of common stock distributed as stock dividend	163,327.31
Balance at November 1, 1952	\$2,125,886.60

RETAINED EARNINGS (Since Nov. 3, 1941)	
Balance at October 27, 1951	\$6,136,525.85
Add:	
Net earnings for 53 weeks ended November 1, 1952, including Kingan & Co. for the three weeks from October 10, 1952 (date of acquisition) to November 1, 1952	912,505.56
	7,049,031.41

Debit:	
Cash dividend \$.25 a share	\$ 59,391.75
Dividend distribution in common stock—11,878 7/20 shares at market value, \$18.75 a share	222,719.06
	282,110.81
Balance at November 1, 1952	\$6,766,920.60

Meat Store Profits

A Dun & Bradstreet study of the 1950 operating results of 260 combination grocery and meat stores shows an average gross margin of 16.3 per cent, and a typical net profit of 2.0 per cent (before taxes) for this branch of food retailing.

Copies of the survey may be obtained from any Dun & Bradstreet office or from the Business Library, Dun & Bradstreet, Inc., 99 Church st., New York 8, N. Y.

Rath Sales High. Profits Decline

Earnings of Rath Packing Co. for the year ended November 1, 1952, were \$1,174,055, a decrease of \$394,633 from last year. Net earnings per share of common stock were \$1.30 in 1952, as compared to \$1.74 in 1951 and \$2.44 in 1950.

Both dollar sales and tonnage established new record highs in 1952. Net dollar sales amounted to \$252,676,833,



R. A. RATH



H. H. RATH

an increase of 3.8 per cent, and sales tonnage was 757,640,576 lbs., an increase of 9.6 per cent from 1951.

In their report to stockholders, R. A. Rath, chairman of the board, and Howard H. Rath, president, discussed several adverse factors which affected this year's results.

"Government price ceilings and restrictions continued to prevent the normal business operation. The sudden removal of government support prices on wool resulted in a condition where wool was practically unsalable and the resultant decline in wool prices was drastic, as was the decline in prices of live lambs in the feed lots of the company," the report stated.

Lower prices and substantially increased operating costs due principally to higher salaries, wages and transportation expense also reduced Rath's earnings.

The statement showed that as of November 1, 1952, working capital increased to \$17,472,347, with current assets being 4.21 times current liabilities. During the year fixed assets less depreciation increased to \$16,546,000, which was \$1,230,000 above the figure a year earlier.

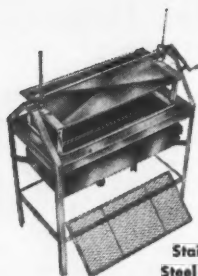
In order to furnish funds for its program of improving, modernizing and expanding plant facilities, the company sold \$3,500,000 of 3½ per cent promissory notes, maturing March 15, 1977, with fixed prepayments annually beginning in 1958 which retire the entire issue by maturity date. The building program included an extension to the administration building at Waterloo, Ia., a turbo-generator installation and completion of a cooler and freezer addition. Major improvements were started at the Seattle branch and other additions to the San Francisco and De-

Chicago Gets Self-Service Meat in Retail Stores

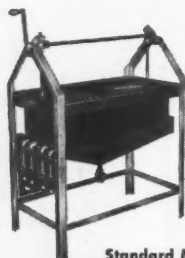
Jewel Food Stores opened its first self-service meat department in Chicago on December 24 at its 7560 Irving Park rd. store. The following Monday the meat department in its largest and newest store, located in the Evergreen Plaza shopping center, 95th st. and Western ave., became self-service.

In October Jewel announced its plans to convert many of its meat departments to self-service. Subsequently, the Wage Stabilization Board approved its new contract with six locals of the AFL meat cutter's union. The contract provided a wage boost of \$10 a week.

Other chains indicated that they planned to convert some of their stores in Chicago and suburbs to self-service meat in the next few months.



Stainless
Steel Model



Standard Model

ADVANCE DIP TANKS

for Browning Meat Loaves

Produce perfect loaves faster . . . get the edge on competition. Give loaves that rich brown, sales-producing crust after they leave the oven, reduce shrinkage to a minimum, and save extra labor time. Economical, simple to operate, easy to clean. Capacity 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, or for browning hams and other products. Available in stainless steel or standard models; gas or electrically heated.

LOOK AT THESE FEATURES!

- Shortening is heated above the tubes only; particles separating from the product fall into cold zone and do not burn or discolor the shortening.
- Automatic controls prevent smoking, thus doubling the life of the shortening.
- No burned or spotted loaves.
- Tank capacity, 9 to 12 loaves per dip.
- Tank may also be used for browning hams, for all types of French frying, or for various hot dips such as gelatin or paraffin.

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Tighter, Neater FRANK PACKAGES

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GREAT LAKES

RS-14

ROLLER SEALER



This efficient low cost roller sealer, specially designed for link sausage and sliced goods, will cut packaging costs and give neater, tighter, more saleable packages at low cost! You simply place heat-seal film over assembly form (use square sheet printed for diagonal wrapping) arrange the product, pull wrap tight over backboard, and push the package under the heated sealing roll to complete the job. Assembly form holds product firmly and assures a tight package with 5-sided visibility. Sealing roll is thermostatically controlled and adjustable. Most major parts stainless or rust-proof. Sealer costs \$53.75 (\$5 extra for Teflon-coated roll for sealing Pliofilm, acetate, etc.) plus \$3.25 for 1-lb. frank package assembly form; ½-lb. frank form \$2.75; 1-lb. pork links form \$4.50; sliced sausage form \$3. This sealer also available for scale mounting to permit scaling and packaging at one spot without extra handling. Write for details!

GREAT LAKES STAMP & MFG. CO., INC.

2500 IRVING PARK ROAD

• CHICAGO 18, ILLINOIS

catur branches of the packing concern.

After commenting that the average earnings of the packing industry are "much too low as compared to other essential industries" and that "increased earnings in the industry are vital," the Rath report pointed out that there are good reasons to feel encouraged over the situation for the coming year.

"The country is growing in population substantially each year and to take care of this increased domestic demand, as well as defense needs, production of livestock is increasing. Labor in the country is well employed at the highest wages in history. There are adequate supplies of livestock, particularly beef, for the coming year and at a level of prices that should encourage good consumption of company products. Indications are that the industry may be relieved of government controls and restrictions."

The income and surplus statements of the Rath Packing Co. for the 53 weeks ended November 1, 1952, follow:

INCOME STATEMENT

Sales, less returns, allowances and freight out	\$252,676,833.85
Net proceeds from officer's life insurance	69,784.00
	\$252,746,617.94

Costs and expenses:

Cost of sales, selling and delivery expenses and general and administrative expense, excluding depreciation charges	\$248,861,856.68
Depreciation charges	1,076,968.59
Interest expense	501,706.83
Federal income taxes	1,132,000.00
Total costs and expenses	\$251,572,562.10

Net income transferred to surplus . . . \$ 1,174,065.84

SURPLUS STATEMENT

Earned Surplus:	
Earned surplus—October 27, 1951	\$ 9,801,774.28
Add income for the year ended November 1, 1952	1,174,065.84
	\$10,975,830.12
Deduct cash dividends paid, \$1.40 per share	1,260,000.00
Earned surplus—November 1, 1952	\$ 9,715,830.12
Paid-in Surplus:	
October 27, 1951, and November 1, 1952	4,888,811.28
Total surplus	\$14,604,641.40

Eastern Meat Packers Association Holds Meeting

Pension plans, methods of increasing the demand for U. S. lard in foreign countries and the trouble experienced in slaughtering and processing animals fed various feeds incorporating chemicals, vitamins, antibiotics, etc., were topics discussed at the recent meeting of Eastern Meat Packers Association.

The group suggested that nationwide study on the part of agricultural colleges and other institutions be given to the feeding of antibiotics and other chemicals to livestock and the effect on quality, edibility and flavor of the resulting meat. EMPA passed a resolution to this effect and suggested that it and other associations cooperate in such a study.

The group decided that the subject of pensions deserves careful study and analysis and that the longer pensions are put off by meat packers, the greater will be their cost when established.

Maker of "Myrj 45" Asks Reopening of FDA Bread Standard Hearings

Atlas Powder Co., Wilmington, Del., this week petitioned the U. S. Court of Appeals in Philadelphia for a rehearing on its request that the court require the Federal Security Administrator to reopen the federal bread standard proceedings to consider additional evidence concerning Myrj 45, an emulsifier manufactured by Atlas.

In an opinion handed down December 22 the court denied the company's original petition and affirmed the FSA decision last May to exclude Myrj 45 as an optional ingredient in the official bread standards.

In announcing its intention to ask for a rehearing Atlas said it felt that if FDA would reopen the bread hearings and review current test data, the "safety and integrity" of Myrj 45 would be confirmed. It stated that outstanding scientists have certified that no danger to public health would be involved if the effective date of the bread order regarding Myrj 45 were delayed pending this review.

Bakers of those types of bread and rolls specifically covered in the FSA standards have been permitted to continue using Myrj by terms of a stay granted by the court last June. Under normal legal procedure for appeals, the stay will remain in effect at least until February 10.

Tightening of Food Laws To Be Asked in Wisconsin

Legislation to be introduced when the Wisconsin state legislature convenes next week will include several bills aimed at tightening state control over the meat and sausage industries. These changes in the state food laws will be asked:

- 1) Extension of State Board of Health supervision to non-food slaughterers,
- 2) Extension of the food processor's law to cover all sausage manufacturers, whether for wholesale or retail;
- 3) Banning of the blending of horse-meat with other meats in sausage or any kind of manufactured meat, and
- 4) Prohibiting the possession of horse-meat in unmarked containers in restaurants and other food establishments.

Felin Advertising Plans

John J. Felin & Co., Philadelphia, has announced a stepped-up advertising program in 1953, with greater participation in television.

The company will participate in the new "Fun and Fortune" women's program, over WCAU-TV, Philadelphia, each Tuesday and Thursday afternoon. Cash prizes will be given to merchants for the best displays of the products advertised and more than \$14,000 in cash prizes will go to more than 100 women's organizations collecting the greatest number of participating sponsors' labels.

I never get a bum wrap
because
my packer specifies



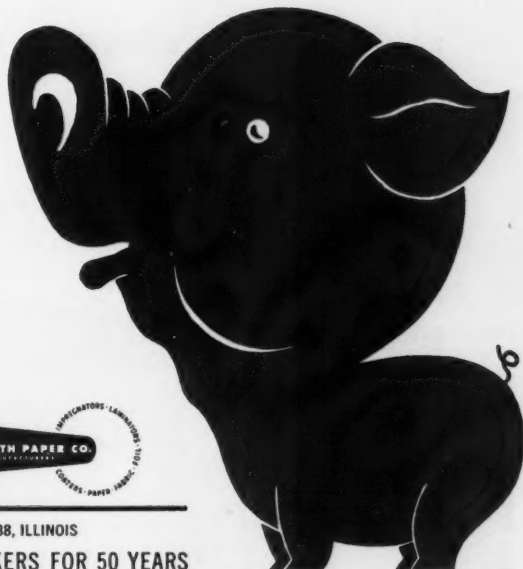
**Oiled
Sta-Tuf**

One of a number
of HPS Meat Wraps that
MEET MEAT'S MUSTS
for uniformly good quality



CHICAGO 38, ILLINOIS

PAPERS FOR PACKERS FOR 50 YEARS



NOCON- #44 HEAVY DUTY Smoke House Cleaner

the fastest, most economical labor-saving smoke-house cleaner presently on the American market.



SAVE TIME—LABOR—MATERIAL!

GUARANTEED UNCONDITIONALLY

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MIDWEST REPRESENTATIVES
PHIL HANTOVER, INCORPORATED
1717 McGEE ST., KANSAS CITY 8, MO.

NOCON PRODUCTS CORPORATION

62 WILLIAM ST.

WRITE FOR FULL INFORMATION

NEW YORK 5, N. Y.



All types of sausage, loaves and specialty products taste better, are better, and sell better when "spiced" with MIX-O-SPICE easy-to-use SOLUBLE SEASONINGS! We offer straight seasonings, prepared blends or custom blends to fit your particular needs! Write for samples today!

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**Our WHITES travel
on all kinds of roads
...in any weather...and
deliver maximum payload
On Time!**

...Harold Dugdale, President,
Dugdale Packing Company, St. Joseph, Missouri



YOU'LL SEE Dugdale's orange and black White Tractors on the go from coast to coast, serving tender, juicy "K.C." steaks to the nation.

Just as Dugdale buys only the finest in beef cattle, its fleet of Whites is top-grade, too.

"We're proud of our Whites, and proud of the record of low-cost, trouble-free service they've given us," President Dugdale says.

Based on actual cost records compiled at Dugdale's and in many other leading businesses, everywhere, Whites cost less... earn more. Get facts from your nearest White Representative... today!



"Proud of our White Fleet"

AL KERSNICK, Dugdale transportation superintendent, says: "Our drivers are proud to drive the Whites. On long life, high mileage basis, our cost records show they are most economical truck we can use."



Handsome fleet... well maintained...
manned by veteran drivers.



"Save Money and Worry"

CHARLEE HORN, maintenance superintendent, says: "It's the perfect combination—our fleet of Whites and our Preventive Maintenance plan saves money and worry."

THE WHITE MOTOR COMPANY
Cleveland 1, Ohio

for more than 50 years the greatest name in trucks



UP & DOWN THE MEAT TRAIL

PERSONALITIES

and Events

OF THE WEEK

►Peyton Packing Co., El Paso, Tex., was awarded second place for the float it entered in the annual Southwestern Sun Carnival parade on New Year's Day. Peyton's float, La Corrida Comica, had the typical bullring, two bulls, judge, bugler, drum player, crowd, ticket sellers and banderillas sellers. Dominant colors were red and yellow. Last year the Peyton float won first place.

►Armour and Company is more than doubling the sausage manufacturing capacity of its plant in Charleston, S. C. Frank E. Beaton, manager, said recently. Cost of remodeling and equipment is estimated at between \$100,000 and \$125,000. Beaton said that with installation of automatic choppers and grinders and added refrigeration production will be increased from 22,000 lbs. to about 52,000 lbs. per week. About 25 employees

will be added to the present 100. Armour has occupied its present site in Charleston since 1895.

►W. O. Fraser, general manager, Wilson & Co., Cedar Rapids, Ia., spoke at a recent monthly meeting of the Cedar Rapids Pro-Ag Club. Fraser discussed the livestock and meat outlook.

►Louis Goldfarb, chairman of the board, Cincinnati Cotton Products Co., Cincinnati, underwent an operation a short time ago in Zion Hospital, San Francisco. He is recovering satisfactorily and is back in Cincinnati at the Jewish Hospital there.

►George L. Jorgenson has resigned the position of general superintendent of the Louisville Provision Co. and the C. F. Vissman Co., Inc., Louisville, Ky. He started in the meat packing industry in 1919 with Wilson & Co. at Albert Lea, Minn. In 1932 he was transferred to Wilson's Chicago plant. He left Wilson in 1935 to join Fuhrman & Forster Co., Chicago, where he was sausage foreman for four years. He was then sausage and canning superintendent of Roberts &



THE CHRISTMAS SEASON was doubly joyful for John Marhoefer, president, Marhoefer Packing Co., Chicago. Not only did his firm sell what he believes may be the largest order of smoked ready-to-eat hams for employe gift distribution, but more importantly, John Marhoefer, jr., returned home on leave, newly commissioned a second lieutenant in the Marine Corps. The hams, 3,300 of them, were sold by William Dillion, general manager, to the Mall Tool Co.



THE GRAND CHAMPION STEER of the recent International Livestock Exposition was purchased by Pfaelzer Brothers, Chicago, for Miller's Steak House, 7011 N. Western ave., Chicago. The steer, displayed in front of the restaurant for three days after the auction, drew eager crowds. The auction itself was telecast and broadcast as well as widely publicized in newspapers. The picture shows the auction ring after the winning bid for the champion was cast. Under the sign, reading left to right: John Walsh, manager, Miller's Steak House; Ellard Pfaelzer (with microphone); A. H. Miller, restaurant owner; Dick Sour, herdsman, and Monroe Pfaelzer and Leonard Pfaelzer of the meat purveyor company.

Oake, Chicago, for a year. In 1940 he joined another Chicago firm, Agar Packing & Provision Corporation. He remained for nine years, first as sausage and canning superintendent and later as plant superintendent. In 1949 he became associated with the Louisville Provision Co. Jorgenson has not yet made definite plans for the future.

►Martin Sullivan, who was connected with Tobin Packing Co., Rochester, N. Y., for many years, died recently. He was a brother-in-law of F. M. Tobin, president of the company. Sullivan was the first salesman hired by Tobin. Later he became sales manager of the Albany Packing Co., Albany, N. Y., when that plant was built in 1924. The plant is now the Albany Division of the Tobin Packing Co., Inc. Sullivan had also been with Dold Packing Co., Utica. He retired several years ago. Sullivan is survived by his wife, a son and three daughters.

►W. M. Odom, jr., 56, who for the past six years had been in charge of purchasing perishable subsistence at the Quartermaster Market Center in San Francisco, died November 11 after a brief illness. He became associated with the Quartermaster Market Center program as a marketing specialist in 1942. He served in the Chicago QM Center and opened the buying offices in Kansas City, Mo. Later he served in Birmingham, Ala.;

PIN-TITE
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Extra Strong!
SHROUD CLOTHS
with the **RED STRIPE**

PIN-TITE is the best shroud cloth for you! Outlasts ordinary shrouds many times over. Pulls tight without tearing. Special weave permits complete aeration. Bleaches white and marbleizes. The bold red stripe identifies the *Extra Strong* pinning edge. Save time—Save money—Use **PIN-TITE**. Mail the coupon for your free working sample.

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FORM-BEST forms your hams better . . . absorbs less . . . boosts an absolute minimum of shrinkage. This is the stockinette you've been hearing about . . . the full length stockinette that is stronger and more elastic . . . **FORM-BEST** stockinettes can be applied in half the time—easily and quickly. A trial will convince you.

Use the coupon below for free samples and prices. **SEND NOW** and receive a valuable, free "SURPRISE" GIFT!

THE
Cincinnati
COTTON PRODUCTS CO.
Colerain, Alfred and Cook Streets
CINCINNATI 14, OHIO, U.S.A.

Gentlemen: Please send free samples as indicated below:

☐ **PIN-TITE SHROUD CLOTHS**, Size

☐ **FORM-BEST STOCKINETTE**, Size

Name.....

Company.....

Address.....

City.....Zone.....State.....

Nashville, Tenn.; Louisville, Ky.; Evansville, Ind.; Lexington, Ky.; Cincinnati, O., and Washington, D. C. Before joining the QM Market Center he spent 18 years with the Kroger Co. as an executive in the meat department. He was active in Masonry and the Shriners. He is survived by his widow and one son, **William M. Odom III**.

►The Indiana State Livestock Association has estimated that a proposed bridge at Mt. Vernon would bring an additional \$6,000,000 more hogs and cattle into Hoosier packinghouses. The Wabash River span now forms a transportation bottleneck between southern Indiana and southern Illinois, and Southern Illinois farmers send their animals to E. St. Louis, Ill. It is expected that construction will start this year and be completed within three years.

►Armour Leather Co., Williamsport, Pa., has begun a new research project. Wider use of leather soles in shoes is said to be the immediate goal of the research, although additional uses and markets for leather will be investigated.

►W. L. Kleinz, formerly manager of the wool and pelt department, Armour and Company, Chicago, died recently.

Glaser's Will Construct New \$250,000 Plant in Omaha

Glaser's Provisions Co., Omaha, will start work soon on a new \$250,000 packinghouse that will quadruple the firm's production. Constructed on one floor for efficient work flow, the plant will measure 340x300 and be used both for slaughtering and processing. Heretofore the company has not slaughtered at Omaha.

Fred Glaser, president, purchased 3.8 acres of land for the plant in South Omaha, north of Z st. and east of 25th st., from Union Stock Yards Co. Glaser said the company will sell its present three-story building which it has occupied since 1928. A warehouse and general office also will be built at the new plant, which is expected to be finished about July 1.

New Morrell By-Products Head

Hans J. Frahm has been appointed manager of the by-products department, John Morrell & Co., Ottumwa, Ia. He succeeds Ira Marland, who resigned recently. Frahm joined Morrell in 1936. Since 1950 he has been casing department foreman at Ottumwa.

Old Guggenheim Plant in Wichita Operated by Excel

The owners and operators of the Excel Packing Co., Wichita, Kan., now control more than 50 per cent of the stock in the former Guggenheim Packing Co. there. The plant is being operated by the Excel owners under the title of the Kansas Packing Co. Taking over this plant has given Excel added volume so that its distribution could be enlarged.

L. J. Wilbur, Long-Time Swift Employee, Dies

Louis J. Wilbur, 80, head of the by-products department of Swift & Company from 1926 until he retired in 1935, died December 30. His responsibilities included supervision of the glue-gelatin, tallow-grease and hide and wool divisions, all of which now have individual managers. Since 1944 Wilbur had lived at Fort Lauderdale, Fla.

Wilbur joined Swift in 1895 at the Kansas City plant. He was in the by-products end of the business there and at South Omaha and New Haven, Conn., until 1908 when he was transferred to Chicago.

He served on loan from Swift to Swift International from 1919 to 1921 as a resident director of that associate organization. During World War II Wilbur was a member of the Board of Economic Warfare, Washington, D. C.

1953 Morrell Calendar Depicts Typical U. S. Scenes

The 1953 calendar of John Morrell & Co., Ottumwa, Ia., features 12 water color paintings by Ted Kautzky. He traveled some 14,000 miles throughout the United States to paint his memorable scenes.

Kautzky, who was born in Budapest and came to America in 1923, is a graduate of the Royal University of Hungary. He was commissioned by the Morrell firm in 1951 to paint the scenes for the 1953 calendar. The paintings, representing a cross section of the American scene, include: The French Quarter of New Orleans, the Oregon Coast, a Southern Plantation, a Stream in the North Woods, Rural Pennsylvania, Yosemite National Park, the Atlantic Coast, the Colorado Rockies, Middle Western Farm Scene, View of the Great Smokies, Scene in New Mexico and New England Village.

The calendars are given to all Morrell employees and stockholders and numerous Morrell dealers throughout the country furnish them to their customers.

Tobin Packing Makes Several Personnel Changes at Fort Dodge

Several personnel changes have been announced at Tobin Packing Co., Fort Dodge, Ia. Jack Watson, who has been assistant sales manager, has been promoted to sales manager and will be in charge of nation-wide sales for the Fort Dodge division. He succeeds Lake Malone, who has been given a special sales assignment that will take him to all parts of the country. J. C. Rice, who has been assistant purchasing agent at the Fort Dodge plant, has been promoted to purchasing agent. Tom Whalen has been placed in charge of beef sales, succeeding John Schumacher, who resigned recently. Whalen had been assistant.

Canadian Packers Urge Producers to Continue Raising Quality Pork

By ROY CARMICHAEL

MONTREAL—Maintain the present high standard of quality and assure the future of Canada's bacon hog, counsels the Industrial and Development Council of the Canadian Meat Packers.

Since the start of hog grading in 1922 the Canadian industry has endorsed the principle of producing the lean, meaty bacon-type hogs to make Wiltshire sides to meet the requirements of the competitive British market, Canada's traditional customer for surplus bacon.

In 1951 hard pressed dollar short Britain for the first time closed this market to Canada. With modest exports to United States, Canadian consumers were able to absorb the 1951 hog crop at very good prices. However, large feed grain crops in 1950 and 1951 led to increased hog production which was well on the way to market when the outbreak of foot and mouth disease in Canada early in 1952 closed the United States border to all Canadian livestock. It would now appear that until Canada again has access to either the British or American market the bulk of Canadian pork has left only the domestic market.

In view of this some hog producers and others claim that the Canadian swine industry should now forget production of the more specialized bacon hog and pay attention to the easier produced fatter hogs such as are sold in the United States.

In answer to this view, the council writes, in part:

"Obviously those who express such opinions ignore some very basic and important facts. Through the years consumer preference has swung very sharply away from the fatter cut of pork and bacon, and the use of lard, to the leaner selection of pork, the use of synthetic shortenings, vegetable oils and chemical detergents.

"... while we have been building a 'Wiltshire-type' hog for the British market, we have, at the same time, produced the hog which now might be termed the 'consumer-type' hog with a minimum of fat, high percentage of lean meat, light shoulders, heavy hams and length of middle from which to cut premium quality chops and breakfast bacon. Before disease control regulations closed the U.S. market to us, most Canadian pork cuts commanded a definite price premium in the United States through those very advantages.

"... It may well be, and before long, that our entire livestock surplus may be needed in the United States. To enter that market our product incurs certain transportation charges, duties and other extra expenses. If Canadian pork is to successfully compete on American markets, our higher costs must be offset by continued production

of an intrinsically higher value product.

"We now have that better hog. It has taken a lot of improvement and work to get it. Just as we are on the eve of the sternest competition for markets we have yet experienced, it would not seem wise to deliberately abandon or slacken any of the methods by which that improvement has been effected."

Oleo Tax Repeal Sought

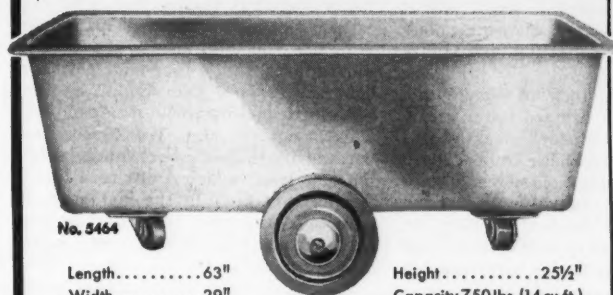
Repeal of Utah's oleomargarine tax will be recommended to the 1953 state legislature by the State Tax Commission. The tax is levied at the rate of 5c a lb. on uncolored margarine and 10c on the colored product.

Director for Foot-Mouth Research Lab Named

Dr. M. S. Shahan of the Department of Agriculture's Bureau of Animal Industry has been named director of the research staff which will be in charge of the government's foot-and-mouth disease laboratory on Plum Island in Long Island Sound. Some \$10,000,000 has been appropriated by Congress to build the laboratory and it is expected that work will be started shortly and completed in about 18 months.

Livestock should not be driven hurriedly or roughly when unloading, yarding or weighing.

WEAR-EVER *Aluminum* TRUCKS



No. 5464

Length.....63"
Width.....29"

Height.....25½"
Capacity 750 lbs. (14 cu. ft.)

These meat trucks feature strong, sanitary construction. Open bead can't hold food or dirt. Welded construction eliminates seams and crevices—makes cleaning easy. Understructure is attached to truck body by continuous weld. No seams or cracks.

Truck is light-to-handle—makes it a favorite with employees. Body is made of an extra-tough aluminum alloy that resists denting and gouging. Each corner is reinforced with a special aluminum casting welded in place. Trucks stay new looking, last longer, cut replacement costs.

Wheels have Zerk-type fittings that provide lubrication inside bearings and Neo-tread tires which are unaffected by fats and oils. Ask for representative to call or send for catalog.

WRITE TODAY TO:

THE ALUMINUM COOKING UTENSIL COMPANY, 401 WEAR-EVER BLDG., NEW KENSINGTON, PA. C

☐ Send me your catalog

☐ Have representative see me regarding your trucks

NAME.....

TITLE.....

Fill in, clip to your letterhead and mail

A complete line for meat packers, canners and sausage manufacturers, including:



KETTLES



DRUMS



TUBS



TRUCKS



PANS



CONTAINERS



McTavish on By-Products

(Continued from page 11)

pre-coagulation tanks; content can run as high as 7 per cent.

"The next item on which I would like to touch concerns mortality and hard water. While there may not appear to be any connection between the two, I can tell you that mineral deposits in condensers and tail pipes have caused quite a number of cookers to blow up and brought about the death of several men.

"Precipitated hardness forms on the lines slowly but surely and what was originally a 3-in. line is sometimes reduced to an opening no larger than 1 in. Entrained material from the cooker, in combination with the reduced opening, results in the build up of internal pressure to a point where the cooker may rupture and blow out the contents on the operators. During the past three years at least ten men have lost their lives in this way.

"The problem of deposits can be licked in two ways. The first of these is to control the temperature of the water leaving the tail pipe so that it never exceeds 104° F. This can be expensive, if city water is used, and it depends on the human element unless thermostatically controlled valves are employed.

"The second method is simple and should be a 'must' in hard water areas. Instead of using standard black or galvanized pipe, a synthetic rubber hose of the same internal diameter is substituted. The deposits will form just the same, but every Monday morning, or oftener if necessary, take the end of the pipe and shake it well and the scale

will crack off and drop through or can be washed out.

"You can blend for titre, and you can blend for f.f.a., but you cannot blend for color by volume. You see, if I take 100 lbs. of 45 color and 100 lbs. of 11 color, I do not average out to a 27 color; I would probably average out to a 37 to 41. One drop of ink in a bottle of milk emphasizes the blue and not the white. Just be sure that 95 per cent of a possible Fancy production is not being down graded by 5 per cent or even less of low grade material, such as that resulting from skimming catch basins.

"Make a point of catching all fats that might possibly go to the catch basin at their point of origin within the plant, rather than contaminating them by sending them through the whole plant sewer system. This is one reason why I have always advocated catch basins directly under the hasher-washer since this unit certainly is one of the greatest contributors to catch basin skimming.

"One more item—traps on cookers. One of the contributors to longer-than-usual processing times has been the size of traps installed on cookers. Too many operators assume that if we have an 8000-lb. load averaging 70 per cent moisture, the total moisture will be removed, over, say, a four-hour period, at the rate of 5600 lbs. divided by four, or approximately 1400 lbs. per hour. This is not the case. We have a peak demand initially of approximately 2800 lbs. per hour, which drops to a low of 500 lbs. per hour in the last hour. Be sure to install your traps on the basis of peak conditions encountered rather than average."

Announce Program For Maintenance Show In Cleveland Jan. 19-22

The Fourth Plant Maintenance Show and Conference to be held at the Public Auditorium, Cleveland, January 19 through 22, will be the year's leading industrial meeting of its kind.

An equipment show with over 300 exhibitors, three solid days of conferences, panels and round tables devoted to the varied phases of maintenance, a banquet at which Tell Berna, general manager, National Machine Tool Builders' Association, will speak on "Plant Maintenance in Today's Economy," and plant tours on the concluding day to one of five Cleveland plants,



W. C. ZINCK

make this a stimulating and worthwhile meeting.

A unique feature of the conference will be a second session of each group

at which answers will be given to questions brought up at the initial session.

One of the section meetings Tuesday morning, "Maintenance in Small Plants," is under the chairmanship of W. C. Zinck, plant manager, Arbogast & Bastian, Inc., Allentown, Pa.

Wednesday morning will be devoted to a reconvening of the general session panel and the afternoon to a reconvening of the round table discussions. In both instances purposes of the meetings will be to allow visitors to submit their questions to the official speakers on these panels.

Among the plants which can be visited on a first come first serve basis, are the number of visitors is limited, will be General Motors' tank plant, Ford Motors' engine plant, General Electric's lamp plant and Standard Oil's refinery.

More information about the show or conference can be secured from Clapp & Poliak, Inc., 341 Madison, New York 17, N. Y.

A modern \$280,000 shoe factory recently completed in Israel employing hundreds of immigrants from 31 different countries speaking 18 different languages makes 3,000 pairs of shoes a day with hardly a word spoken.

New Beef Boning Setup

(Continued from page 10)

watts illumination coming directly over his shoulder. Each of the work stations is provided with the new Grip-Strut steel floor. Management states the employees like the new steel flooring as it is easier on their feet, non-skid, frees itself of any bits of fallen fat and needs no salt.

Each of the boning stations is equipped with Uscolite boards. They permit better workmanship as they do not tend to warp or groove. Furthermore, the boards are easily cleaned and animal fats, juices and odors do not permeate them. While the boards are considerably more expensive than conventional wooden boards management feels that their longer life, ease of cleaning and better working surface justify the additional cost. It is stated that the Uscolite boards can be sanded to give them a new and even surface.

As was stated earlier, the 50-ft. boning conveyor transfers the meat to the cross-feed conveyor which carries the product to the slat pan conveyor. The latter unit moves the meat to the pack-off station. The 1½-h.p. electric motor on this conveyor acts as a monitor by bringing the meats to the pack-off station at a controlled and uniform rate. The volume of the meat coming down does not regulate the speed of the flow of cuts. The conveyor, although of a slat type, is designed so that it forms 24-in. pans. The function of the pans is to prevent the meat from sliding and to keep the flow of material orderly. If meats were allowed to arrive by their own weight they would bunch at the bottom of the incline and require considerable effort in sorting and lifting.

The boxing of meats is conveyORIZED and has resulted in a major economy. Formerly the meats boned at the stationary boning tables were placed in barrels and then trucked to the pack-off station, where they had to be removed from the barrels. Double handling is eliminated as the boned meats arrived at the packing station directly and are there placed in their final shipping container, either a slack barrel or a fibreboard carton. All the fibreboard cartons are machine strapped; the machine has raised productivity at this station by 100 per cent.

In evaluating the conveyORIZED beef boning operation, Floyd Segel notes that the system has one limiting factor. The numbers of stations at the conveyor fix the number of boners that can be used at any one time. If volume exceeds their productive capacity, the overflow must be boned on stationary tables located in the room along one wall. Items such as the shank are boned there during the heavy production periods.

Apart from the material handling features of the new boning department, two factors are interesting.

First, the ceiling of the new boning room was designed so that overhead



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— MEAN —

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Door above opens automatically before trucker's arrival, thus facilitating disposal of bone and scrap material into chute.

rails can be added overnight if the need should arise. There is a choice of centers for the overhead rail location.

Second, the plant is using Woolrex 1000 in cleaning meat hooks and trolleys. Management reports that the mixture not only cleans the trolleys but also lubricates them. The trolleys and meat hooks are washed and lubricated in the Woolrex solution held at 150° F. for 15 minutes and are then hot rinsed.

Trimming of meat due to oil stains has been eliminated.

To top off the construction program, the plant built new employee welfare facilities, a new government inspectors' office, and remodeled its general office. It has also extended and modified its truck and rail livestock receiving pens.

Morris Segel states the concern is investigating the possibilities of pre-packaging meats for the retail trade.

The new killing floor was completely

equipped by The Globe Company, Chicago; the same firm furnished the Grip-Strut flooring used in the boning room. Carcass and boned meat weights are recorded by Toledo Print-O-Matic scales. Best and Donovan carcass saws are used.

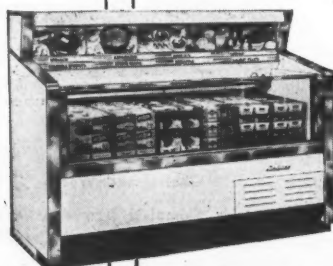
The Allbright-Nell Co., Chicago, aided in planning the boning department and furnished major items of equipment for it as well as the reversible pusher conveyor which carries carcasses from the chill cooler to the boning room.

Gebhardt Advanced Engineering ceiling units are employed for refrigeration in the holding cooler and boning room; Vilter units are installed in the new chill room. Cold storage doors were furnished by Jamison Cold Storage Door Co. and additional refrigeration capacity is produced by a new Howe compressor.

Uscolite cutting boards are a product of U. S. Rubber Co.; Woolrex 1000 cleaning and lubricating material is made by Socony Vacuum.

Ask to Export Cattle

The National Stockmen's Association, Mexico, asked the government to authorize export of 500,000 cattle to the United States next year. This is about the number exported annually before 1946, when the border was closed because of foot-and-mouth disease.



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New Year's Week Meat Output Up 15%; Only Hog Slaughter Below Year Ago

PRODUCTION of meat, slowed down sharply during the Christmas week, gathered momentum and was back practically to seasonal normal during the period ended January 3, 1953. The U.S. Department of Agriculture

in relation to the reported spring pig crop. But future marketings and slaughter are expected to drop below last year. Prospects for future cattle slaughter and beef production point to high levels, but indications are that calf

80,000 and stood just 1,000 more than a year earlier. Output of veal reached a volume of 8,800,000 lbs. against 7,300,000 lbs. the week before and 8,900,000 lbs. a year ago.

Hog butchering rose to 1,266,000 head compared with 1,132,000 the previous week, but lagged below the 1,290,000 killed commercially a year ago. Pork production was increased to 175,200,000 lbs. from 154,200,000 lbs. the week before, and amounted to 1,000,000 lbs. more than a year ago. Oddly, although lard output rose to 43,000,000 lbs. from 37,900,000 the previous week, it was 3,400,000 lbs. less than a year ago, when the volume of meat was smaller from more hogs killed.

Slaughter of sheep and lambs advanced to 232,000 head, or 34,000 head more than during the previous holiday week and 46,000 more than a year ago. As meat, the above numbers of sheep and lambs butchered resulted in 10,900,000, 9,100,000 and 8,900,000 lbs. for the three periods, respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended January 3, 1953, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	
Jan. 3, 1953.....	231	125.9	80	8.8	1,266	175.2	232	10.9	321
Dec. 27, 1952.....	200	109.0	66	7.3	1,132	154.2	198	9.1	280
Jan. 3, 1952.....	210	117.4	79	8.9	1,290	174.2	186	8.9	309

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	100 lbs.	Total mil. lbs.
Jan. 3, 1953.....	1,000	545	200	110	245	138	100	47	13.9	43.0
Dec. 27, 1952.....	1,000	545	200	110	241	136	99	40	13.9	37.0
Jan. 3, 1952.....	1,019	559	200	113	244	135	101	48	14.8	46.4

ture estimated total output of meat at about 321,000,000 lbs., a 15 per cent increase over the 280,000,000 lbs. turned out the week before and 4 per cent above production of the same period in 1951, which was 309,000,000 lbs.

Slaughter of all species was stepped up considerably over the modest volume of the week before, and was above a year ago in each case except hogs. For several weeks hog marketings have been in comparatively liberal volume

slaughter volume will tend to be modest while the total bovine population continues to grow.

Cattle slaughter swung up to 231,000 head from 200,000 butchered the week previous and was compared further with 210,000 a year ago. Beef production rose to 125,900,000 lbs. from 109,000,000 lbs. the week before and 117,400,000 lbs. a year ago.

Slaughter of calves, in gaining 14,000 from the preceding week, reached

HIGHER LIVE COSTS CUT HOG CUTTING MARGINS

(Chicago costs and credits, first two days of week)

Higher live costs helped force a sharp break in cutting margins the past week as all three weight classes of hogs shared the minus side of the cutting ledger for the first time in weeks. The biggest loss was on heavies, while lights were just over the brink.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct.	Price	Value	per	Value	Pct.	Price	Value	per	Value	Pct.	Price	Value	per	Value
live	per	per	per	per	live	per	per	per	per	live	per	per	per	per
wt.	lb.	live	live	live	wt.	lb.	live	live	live	wt.	lb.	live	live	live
Skinned hams	12.7	40.5	\$ 6.29	\$ 8.96	12.7	49.0	\$ 6.22	\$ 8.68	13.0	46.7	\$ 6.07	\$ 8.45		
Picnics	5.7	28.7	1.64	2.32	5.5	27.2	1.50	2.09	5.4	26.5	1.43	1.96		
Boston butts	4.3	34.0	1.46	2.07	4.1	32.3	1.32	1.87	4.1	32.0	1.31	1.82		
Loins (blade in)	10.2	37.5	3.77	5.40	9.9	36.0	3.56	5.00	9.7	35.5	3.44	4.76		
Lean cuts			\$13.16	\$18.75			\$12.60	\$17.64			\$12.25	\$16.99		
Bellies, S. P.	11.1	32.5	3.61	5.19	9.6	30.5	2.93	4.13	4.0	25.2	1.01	1.39		
Bellies, D. S.					2.1	19.0	.40	.57	8.6	19.0	1.63	2.27		
Fat backs					3.2	5.5	.18	.24	4.6	6.8	.31	.44		
Plates and jowls	2.9	7.8	.23	.32	3.1	7.8	.24	.32	3.5	7.8	.27	.38		
Raw leaf	2.3	8.1	.18	.26	2.2	8.1	.18	.25	2.2	8.1	.18	.25		
P.S. lard, rend. wt. 13.9		7.5	1.04	1.49	12.4	7.5	.93	1.30	10.4	7.5	.78	1.09		
Fat cuts and lard			\$ 5.06	\$ 7.24			\$ 4.86	\$ 6.81			\$ 4.18	\$ 5.82		
Spareribs	1.6	33.1	.53	.76	1.6	27.1	.43	.62	1.6	21.0	.34	.46		
Regular trimmings	3.3	17.2	.57	.81	3.1	17.2	.53	.71	2.9	17.2	.49	.69		
Feet, tails, etc.	2.0	7.9	.16	.23	2.0	7.9	.16	.23	2.0	7.9	.16	.23		
Offal & misc.			.55	.80			.55	.79			.55	.78		
TOTAL YIELD														
& VALUE	70.0		\$20.03	\$28.61	71.5		\$19.13	\$26.80	72.0		\$17.98	\$24.97		
			Per				Per				Per			
			cwt.				cwt.				cwt.			
			live				live				live			
Cost of hogs			\$18.85				\$18.56				\$17.97			
Condemnation loss			.10				.10				.10			
Handling and overhead			1.10				.96				.86			
TOTAL COST PER CWT.			\$20.05	\$28.64			\$19.62	\$27.44			\$18.93	\$26.29		
TOT. VALUE			20.03	28.61			19.13	26.80			17.98	24.97		
Cutting margin			-.02	-.03			-.49	-.64			-.95	-1.32		
Margin last week			.37	.48			.16	.22			.04	.06		

AMI PROVISION STOCKS

Total of all pork meat holdings for the two-week period ended January 3, increased 34 per cent above stocks reported on December 13, according to the American Meat Institute. Total pork stocks at 347,800,000 lbs. compared with 259,700,000 lbs. on December 13. A year ago these holdings were reported at 388,700,000 lbs. and the January 3, 1947-49 average at 376,000,000 lbs.

Total lard and rendered pork fat holdings amounted to 121,300,000 lbs. against 92,400,000 lbs. three weeks before and 90,800,000 lbs. a year ago. The two-year average was 127,400,000 lbs.

The accompanying table shows stocks as percentages of holdings three weeks earlier, last year, and 1947-49 average.

	Jan. 3 stocks as Percentages of Inventories on		
	Dec. 13 1952	Dec. 29 1951	1947-49 Av.
BELLIES:			
Cured, D. S.	119	92	114
Cured, S. P. & D.O.	96	75	88
Frozen-for-cure, regular	125	182	250
Frozen-for-cure, S. P. & D.O.	173	76	118
Total bellies	130	79	89
HAMS:			
Cured, S. P. regular	100	100	50
Cured, S. P. skinned	85	85	80
Frozen-for-cure, regular	85	50	20
Frozen-for-cure, skinned	212	95	82
Total hams	119	89	80
PICNICS:			
Cured, S. P.	120	119	81
Frozen-for-cure	179	124	154
Total picnics	154	122	119
FAT BACKS:			
D.S. CURED	110	110	101
OTHER CURED AND FROZEN-FOR-CURE			
Cured, D.S.	100	83	49
Cured, S. P.	92	84	54
Total cured	94	84	53
Frozen-for-cure, D.S.	200	77	71
Frozen-for-cure, S. P.	167	117	100
Total other	124	97	70
BARRELED PORK	120	171	86
TOT. D.S. CURED ITEMS	114	97	100
TOT. FROZ. FOR D.S. CURE	143	125	136
TOT. S. P. & D.S. CURED	93	83	67
TOT. S. P. & D.S. FROZ.	182	88	168
TOT. CURED & FROZEN-FOR-CURE	128	87	88
FRESH FROZEN			
Loins, shoulder butts and spareribs	151	82	90
All other	176	116	151
Total	164	98	116
TOT. ALL PORK MEATS	134	89	93
RENDERED PORK FATS	100	100	77
LARD	132	135	96



HOG GRADING SAMPLE SETS

True-to-life, scaled reproductions now available for the first time!

5-Model Set of barrows and gilts (conforming to the USDA's five live grade standards officially adopted September 12, 1952) duplicates in every detail the original studies produced by the U.S. Dept. of Agriculture.

Complete printed descriptions of the five grades accompany every set—features characteristic of each grade are described in detail. These five hog types provide the basis for all U.S.D.A. hog quotations provided by the Livestock News Service as quoted in The National Provisioner and Daily Market and News Service.

These models are important and necessary equipment in every hog buyer's office, every yard and livestock concentration point, every order buying and commission office. They make it possible for you to accurately demonstrate to producers, suppliers and buying agents of live hogs those features desirable for your particular operation. Use them to educate producer groups as to the degree of finish giving best

returns for the producer and packer. They help build producer-packer goodwill by providing a definite understanding between buyers and sellers.

Models are strong, sturdy and built of a special hard-molded rubber compound that resists chipping, cracking and breaking under normal usage. Models are better than 10" long and 5" high, amply large to permit close study of the conformation and characteristics of each grade. Models are mounted on 9" wood bases, 1" thick. Labeled according to grade. Finished with black lacquer, washable.

Each model is packed in an individual corrugated carton, five cartons to a shipping case and sold on a satisfaction-guaranteed-or-money-back basis. Special wood carrying cases available on special order at extra cost.

Set of 5 models, one of each U.S.D.A. live grade hog including Cull, Medium, Choice No. 1, 2 and 3 . . . only \$45.00 per set, f.o.b. Port Washington, Wis.



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MEAT and SUPPLY PRICES CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	Jan. 6, 1953
Prime, 600/800	52
Choice, 500/700	48 @ 47
Choice, 700/800	45 1/2 @ 46
Good, 700/800	36 @ 38
Commercial cows	31
Can. & cut.	31
Bulls	36

STEER BEEF CUTS

Prime:	
Hindquarter	64.0 @ 66.0
Forequarter	42.0 @ 43.0
Round	54.0 @ 58.0
Trimmed full loin	52.0 @ 54.0
Flank	10.0 @ 12.0
Regular chuck	42.0 @ 46.0
Fore Shank	16.0 @ 20.0
Brisket	32.0 @ 35.0
Rib	75.0 @ 78.0
Short plate	21.0 @ 23.0

Choice:

Hindquarter	54.0 @ 56.0
Forequarter	39.0 @ 42.0
Round	54.0 @ 58.0
Trimmed full loin	52.0 @ 54.0
Flank	10.0 @ 12.0
Regular chuck	42.0 @ 46.0
Fore Shank	16.0 @ 20.0
Brisket	32.0 @ 35.0
Rib	75.0 @ 78.0
Short plate	21.0 @ 23.0

BEEF PRODUCTS

Tongues, No. 1	31 @ 32
Brains	5 1/2 @ 6
Hearts	17 @ 17 1/2
Livers, selected	57 @ 61.70
Livers, regular	40 @ 41
Tripe, scalded	5
Tripe, cooked	6 @ 6 1/2
Lips, scalded	5 1/2
Lips, unscalded	5 @ 5 1/2
Lungs	5 1/2 @ 5 1/2
Melts	6 @ 6 1/2
Udders	5 @ 5 1/2

BEEF HAM SETS

Knuckles	49 @ 50
Insides	47 @ 48
Outsides	49 @ 50

FANCY MEATS

(L.c.l. prices)

Beef tongues, corned	36.00 @ 37.00
Veal breads, under 12 oz.	68 @ 70
12 oz. up	74 @ 76
Calf tongues, under 1 1/2	22
1 1/2-2	26
Ox tails, under 3/4 lb.	24.50 @ 25.00
Over 3/4 lb.	24.50 @ 25.00

WHOLESALE SMOKED MEATS

(L.c.l. prices)

Hams, skinned, 14/16 lbs.	53 1/2 @ 57
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	56 1/2 @ 60
Hams, skinned, 16/18 lbs.	50 1/2 @ 56 1/2
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	53 1/2 @ 56
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	44 @ 47
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	40 @ 43
Bacon, No. 1 sliced, 1-lb. open-faced layers	47 @ 54

VEAL—SKIN OFF

Carcass (L.c.l. prices)

Prime, 80/110	55.00 @ 57.00
Prime, 110/150	55.00 @ 57.00
Choice, 80/110	52.00 @ 54.00
Choice, 110/150	51.00 @ 54.00
Good, 50/80	37.00 @ 40.00
Good, 80/110	40.00 @ 43.00
Good, 110/150	40.00 @ 43.00
Commercial, all wts.	27.00 @ 34.00

CARCASS LAMBS

(L.c.l. prices)

Prime, 30/50	43.00 @ 46.00
Choice, 30/50	43.00 @ 46.00
Good, all weights	40.00 @ 44.00

CARCASS MUTTON

(L.c.l. prices)

Choice, 70/down	None quoted
Good, 70/down	None quoted
Utility, 70/down	None quoted

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbls.	17 1/2 @ 18
Pork trim., guar. 50% lean, bbls.	19
Pork trim., 80% lean, bbls.	38 @ 40
Pork trim., 95% lean, bbls.	46
Pork cheek meat, trmd., bbls.	31
Bull meat, bon'ls, bbls.	45 @ 46
C.C. cow meat, bbls.	30 1/2
Beef trimmings, bbls.	41 @ 42
Bon'ls chucks, bbls.	21
Beef head meat, bbls.	22
Beef cheek meat, trmd., bbls.	42 1/2
Shank meat, bbls.	31 @ 32
Veal trim., bon'ls, bbls.	31 @ 32

FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)

Hams, skinned, 10/14	46 1/2 @ 51 1/2
Hams, skinned, 14/16	49 1/2 @ 50
Pork loins, regular	39 @ 40
12/down, 100's	60
Pork loin, boneless, 100's	30
Shoulders, skinned, bone-in, under 16 lbs., 100's	29 1/2
Picnics, 4/8 lbs., loose	27 1/2 @ 28
Picnics, 6/8 lbs., loose	35 @ 36
Boston butts, 4/8 lbs.	83 @ 85
Tenderloins, fresh, 10's	7
Neck bones, bbls.	16 1/2 @ 17
Livers, bbls.	7 @ 7 1/2
Brains, 10's	7 1/2 @ 8
Ears, 30's	7 @ 8
Snouts, lean-in, 100's	7 @ 8
Feet, S. C., 30's	7 @ 8

SAUSAGE CASINGS

(L.c.l. prices)

(L.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 in.	55 @ 65
Domestic rounds, over 1 1/2 in., 140 pack	85 @ 1.00
Export rounds, wide, over 1 1/2 in.	1.30 @ 1.00
Export rounds, medium, 1 1/2 @ 1 1/2	90 @ 95
Export rounds, narrow, 1 1/2 in. under	1.10 @ 1.25
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	7 @ 9
No. 2 weasands, 22 in. up	8
Middles, sewing, 1 1/2 @ 2	1.00 @ 1.25
Middles, select, wide, 2 @ 2 1/2 in.	1.55 @ 1.65
Middles, select, extra, 2 1/2 @ 2 1/2 in.	1.95 @ 2.10
Middles, select, extra, 2 1/2 in. & up	2.50 @ 2.60
Beef bungs, export, No. 1	22 @ 25
Beef bungs, domestic, dried or salted bladders, per piece:	20
12-15 in. wide, flat	15 @ 17
10-12 in. wide, flat	9 @ 10
8-10 in. wide, flat	5 @ 8

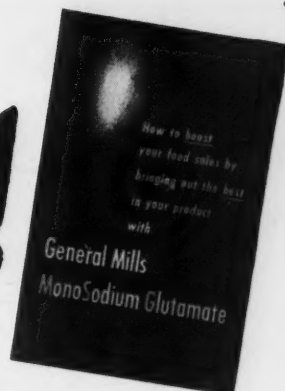
Pork casings:	
Extra narrow, 20 mm. & dn.	4.00 @ 4.25
Narrow, mediums, 20 @ 32 mm.	3.60 @ 3.85
Medium, 32 @ 35 mm.	2.20 @ 2.40
Spec. med., 35 @ 38 mm.	1.70 @ 1.90
Export bungs, 34 in. cut	26 @ 30
Large prime bungs, 34 in. cut	16 @ 19
Medium prime bungs, 34 in. cut	8 @ 9
Small prime bungs, 34 in. cut	8 @ 9
Middles, per set, cap. off.	50 @ 55

DRY SAUSAGE

(L.c.l. prices)

Cervelat, ch. hog bungs	90 @ 1.01
Thuringer	48 @ 55
Farmer	82 @ 84
Holsteiner	81 @ 84
B. C. Salami	86 @ 88
Genoa style Salami, ch.	94 @ 96
Pepperoni	78 @ 84
Italian style hams	78 @ 83

Free!



NEW MSG BOOK TO HELP YOU SELL MORE FOOD!

► Send for it today!

Gives Ranges of MSG to Use In Processing These Foods.

Canned Soups
Dry Soups
Canned Meats
Cured Meats
Sausages
Frozen Meats
Packaged Meats
Meat Products
Poultry
Seafoods

Fish Products
Canned Vegetables
Frozen Vegetables
Juices
Gravies
Breading Mixtures
Food Snacks
Sandwich Spreads
Salad Dressings
Sauces

• Here, in one booklet, you get the amount of MSG to use in each of over 70 food products. See how you can boost your sales and profits by bringing out the best in your foods.

Remember, General Mills MSG is made by a food company for food processors.

Monosodium Glutamate intensifies to its peak the desirable flavor of foods. People can taste the difference. And that makes a difference in your sales. See for yourself how MSG can help your sales. Send for the free booklet.



► Supply Limited!

MAIL THIS COUPON TODAY!

General Mills, Inc.

Special Commodities Division
Minneapolis 1, Minnesota

Please send me the new MSG booklet

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Firm Name _____

Address _____

City _____

State _____

CAINCO



Seasonings

for tastier products . . . pepped-up sales!

● CAINCO SEASONINGS satisfy! Whether you prefer soluble seasonings or natural spices CAINCO is the answer to your sausage seasoning problems!

CAINCO Soluble Seasonings are proven sales builders . . . give sausage, loaves and specialty products a taste appeal that pays big dividends . . . assure absolute uniformity batch after batch!

CAINCO Natural Spices are perfectly blended to suit your most discriminating requirements . . . give your products a quality appeal that wins new customers and invites profitable repeat sales! Make the logical switch NOW to CAINCO!

CAINCO, INC.

Exclusive Distributors of ALBULAC

222-224 WEST KINZIE STREET • CHICAGO 10, ILLINOIS

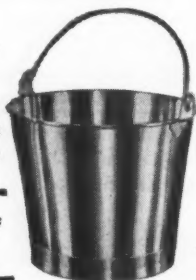
Superior 7-3611

HERE'S YOUR **full measure**
OF SANITATION AND DURABILITY

STAYS BRIGHT — not affected by food acids

NO CONTAMINATION — seamless construction, no open beads or crevices

EASY TO CLEAN—resists corrosion; durable and sturdy



Pail (with Chime)

DON'T settle for less than a *full measure* of protection in health and investment.

Insist on Vollrath products for highest sanitary standards and extra years of service. That's why it's wise to buy Vollrath Stainless Steel products — a famous name recognized for quality since 1874.

Available
in
13 and 16 qt.
sizes.

Vollrath

THE VOLLRATH CO.
Sheboygan, Wisconsin
New York • Chicago
Los Angeles

DOMESTIC SAUSAGE

(L.C.L. prices)	
Pork sausage, hog casings..43	@46
Pork sausage, sheep cas..50	@55
Frankfurters, sheep cas..55	@63.7
Frankfurters, skinless ..43	@46
Bologna ..38	@43
Bologna, artificial cas.41	@45
Smoked liver, hog bungs..43	@49½
New Eng. lunch. spec.06	@69
Tongue and blood ..48	@51
Sausage ..36	@58
Polish sausage, fresh ..50	@55
Polish sausage, smoked ..	54

SPICES

(Basis Chgo., orig. bbls., bags, bales)	
	Whole Ground
Allspice, prime	35 39
Resifted	41
Chili Powder	47
Chili Pepper	47
Cloves, Zanzibar	1.81 1.94
Ginger, Jam., unbl..	26 32
Ginger, African	24 29
Mace, fancy, Banda	1.36
East Indies	1.31
West Indies	1.31
Mustard, flour, fancy ..	37
No. 1	33
West India Nutmeg ..	51
Pepper, Cayenne	72
Pepper, Spanish	58
Red, No. 1	50
Pepper, Packers	2.03
Pepper, white	1.86
Malabar	1.88
Black Lampung	1.88

SEEDS AND HERBS

(L.C.L. prices)	
	Whole Ground for Saus.
Caraway seed	15 20
Cominos seed	22 29
Mustard seed, fancy. 23	..
Yellow American .. 18	..
Oregano	23 29
Coriander, Morocco, Natural, No. 1. 13	17
Marjoram, French. 34	45
Sage, Dalmatian, No. 1	60 70

CURING MATERIALS

Cwt.	
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$ 9.39
Saltpeter, n. ton, f.o.b. N.Y.:	
Dbl. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt—	
In min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.:	
Granulated	\$26.50
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	25.50
Sugar—	
Inv. 96 basis, f.o.b. N.Y.	6.55
Refined standard cane gran., basis	8.05
Refined standard beet gran., basis	8.35
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.35 @ 8.45
Cerelose dextrose, per cwt. L.C.L. ex-warehouse, Chgo.	7.82
C/L Del. Chgo.	7.72

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Jan. 6	San Francisco Jan. 6	No. Portland Jan. 6
FRESH BEEF (Carcass):			
STEER:			
Choice:			
500-600 lbs.	\$45.00@46.00	\$46.00@47.00	\$42.00@46.00
600-700 lbs.	44.00@45.00	45.00@46.00	41.00@44.00
Good:			
500-600 lbs.	40.00@43.00	42.00@44.00	40.00@44.00
600-700 lbs.	38.00@40.00	40.00@43.00	38.00@42.00
Commercial:			
350-600 lbs.	38.00@40.00	36.00@40.00	34.00@39.00
COW:			
Commercial, all wts.	33.00@36.00	32.00@36.00	28.00 35.00
Utility, all wts.	31.00@33.00	29.00@32.00	27.00@32.00
FRESH CALF (Skin-Off)	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	47.00@49.00	46.00@49.00	46.00@50.00
Good:			
200 lbs. down	45.00@47.00	45.00@47.00	44.00@49.00
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	43.00@45.00	44.00@45.00	41.00@44.00
50-60 lbs.	43.00@45.00	42.00@44.00	..
Choice:			
40-50 lbs.	43.00@45.00	44.00@45.00	41.00@44.00
50-60 lbs.	43.00@45.00	42.00@44.00	..
Good, all wts.	40.00@42.00	40.00@43.00	39.00@42.00
MUTTON (EWE):			
Choice, 70 lbs. down	None quoted	22.00@25.00	17.00@21.50
Good, 70 lbs. down	None quoted	18.00@22.00	17.00@21.50
FRESH PORK CARCASSES (Packer Style) (Shipper Style) (Shipper Style)			
80-120 lbs.	34.00@36.00	34.00@36.00	34.00@36.00
120-160 lbs.	30.50@31.50	32.00@34.00	29.00@30.50
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	45.00@48.00	48.00@52.00	46.00@50.00
10-12 lbs.	45.00@48.00	46.00@48.00	45.00@50.00
12-16 lbs.	44.00@47.00	44.00@46.00	44.00@48.00
PICNICS:			
4-8 lbs.	36.00@40.00	34.00@36.00	36.00@39.00
PORK CUTS No. 1: (Smoked) (Smoked) (Smoked)			
HAM, Skinned:			
10-14 lbs.	55.00@60.00	58.00@62.00	..
14-18 lbs.	55.00@60.00	56.00@62.00	55.00@60.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	45.00@54.00	50.00@54.00	47.00@52.00
8-10 lbs.	40.00@48.00	48.00@50.00	44.00@49.00
10-12 lbs.	40.00@48.00	..	42.00@47.00
LARD, Refined:			
1-lb. cartons	13.50@14.50	15.00@16.00	13.00@16.00
50-lb. cartons and cans ..	12.00@13.50	14.00@15.00	..
Tierces	11.50@12.50	13.00@14.00	11.00@14.50

Partridge
SINCE 1876

THE H. H. MEYER PACKING CO. • CINCINNATI, O.

HAM • BACON • LARD • SAUSAGE

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F. O. B. CHICAGO CHICAGO BASIS

WEDNESDAY, JAN. 7, 1953

REGULAR HAMS

Fresh or F.F.A.	Frozen
8-10 47½n	47½n
10-12 47½n	47½n
12-14 47½n	47½n
14-16 46½n	46½n
16-18 44½n	44½n
18-20 43½n	43½n
20-22 42½n	42½n

SKINNED HAMS

Fresh or F.F.A.	Frozen
10-12 50	50
12-14 49½ @ 49½	49½ @ 49½
14-16 49	49
16-18 47 @ 47½	47 @ 47½
18-20 46 @ 46½	46 @ 46½
20-22 45	45
22-24 44½	44½
24-26 44½	44½
26-30 42½n	42½n
25-30	42
25-up, 2's inc. 42	

FAT BACKS

Fresh or Frozen	Cured
6-8 6n	7n
8-10 6n	7n
10-12 6½n	7½n
12-14 8½n	9½n
14-16 11n	11½n
16-18 11½n	12½n
18-20 11½n	12½n
20-25 11½n	12½n

PICNICS

Fresh or F.F.A.	Frozen
4-6 29 @ 29½	29
6-8 27½ @ 28	27½ @ 28
8-10 26½ @ 27	27n
10-12 26½ @ 27	27n
12-14 26½ @ 27	27n
8/up, 2's inc. 26½ @ 27	27n

BELLIES

(Square Cut)

Green	Cured
8-10 33½ @ 34	35 @ 35½n
10-12 32½ @ 33½	34 @ 35n
12-14 28½	30½n
14-16 26½ @ 27½	28 @ 29n
16-18 24½	26n
18-20 23½	25n

GR. AMN.

BELLIES

D. S.

BELLIES

Clear	
18-20 21½n	20n
20-25 19½	20n
25-30 19½	19½ @ 20
30-35 17	18
35-40 14½ @ 14½	16
40-50 14½ @ 14½	15½

OTHER CELLAR CUTS

Fresh or Frozen	Cured
Square jowls. 12½	12n
Jowl butts. 9	11n
S. P. jowls.	10n

LARD FUTURES PRICES

	Open	High	Low	Close
Jan. 9.55	9.65	9.45	9.60	
Mar. 10.05	10.12½	9.90	10.05	
May 10.50	10.55	10.37½	10.50	
July 10.90	10.97½	10.85	10.90b	
Sept. 11.20	11.20a	

Sales: 9,000,000 lbs.

Open interest, at close Wed., Dec. 31st: Jan. 192, Mar. 789, May 638, July 287, Sept. 81 lots.

MONDAY, JAN. 5, 1953

Jan. 9.97½	9.57½	9.50	9.55b
Mar. 10.07½	10.07½	9.95	9.95
May 10.50	10.50	10.37½	10.37½b
July 10.85	10.85	10.82½	10.82½
Sept. 11.17½	11.17½	11.15	11.15a

Sales: 4,760,000 lbs.

Open interest, at close Friday, Jan. 2nd: Jan. 110, Mar. 790, May 609, July 271, and Sept. 81 lots.

TUESDAY, JAN. 6, 1953

Jan. 9.50	9.50
Mar. 10.02½	10.02½	9.85	9.87½a
May 10.40	10.40	10.25	10.25b
July 10.82½	10.82½	10.67½	10.70b
Sept. 11.10	11.10	11.05	11.10a

Sales: 3,920,000 lbs.

Open interest, at close Mon., Jan. 5th: Jan. 42, Mar. 795, May 678, July 287, and Sept. 82 lots.

WEDNESDAY, JAN. 7, 1953

Jan. 9.50	9.50	9.45	9.47½a
Mar. 9.85	9.85	9.77½	9.85a
May 10.25	10.25	10.20	10.25a
July 10.65	10.65	10.60	10.62½b
Sept. 11.05	11.05	11.00	11.00b

Sales: 4,280,000 lbs.

Open interest, at close Tues., Jan. 6th: Jan. 35, Mar. 789, May 706, July 296, and Sept. 82 lots.

THURSDAY, JAN. 8, 1953

Jan. 9.50	9.50	9.47½	9.47½a
Mar. 9.87½	9.85	9.85	9.87½a
May 10.25	10.25	10.25	10.25b
July 10.60	10.72½	10.60	10.60b
Sept. 11.00	11.05	11.00	11.00a

Sales: 4,000,000 lbs.

Open interest, at close Wed., Jan. 7th: Jan. 35, Mar. 798, May 722, July 301, and Sept. 87 lots.

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended January 3, 1953 was 11.1, according to a report by the U. S. Department of Agriculture. This ratio was compared with the 11.3 ratio reported for the preceding week, and the 9.3 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling for \$1.587 per bu. in the week ended January 3, 1953, \$1.589 per bu. in the previous week and \$1.926 per bu. for the same period a year earlier.

PACKERS' WHOLESALE LARD PRICES


Refined lard, tierces, f.o.b. Chicago	\$12.00
Refined lard, 50-lb. cartons, f.o.b. Chicago	12.00
Kettle rend., tierces, f.o.b. Chicago	12.50
Leaf, kettle rend., tierces, f.o.b. Chicago	13.50
Lard flakes	16.50
Neutral tierces, f.o.b. Chicago	16.50
Standard Shortening *N. & S.	19.50
Hydrogenated Shortening N. & S.	21.25

*Delivered.

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Jan. 2	9.55n	7.75a	8.75n
Jan. 3	9.55n	7.75n	8.75n
Jan. 5	9.55n	7.50n	8.50n
Jan. 6	9.50n	7.37½n	8.37½n
Jan. 7	9.47½n	7.25n	8.25n
Jan. 8	9.47½n	7.37½n	8.37½n

THERE IS
NO
SUBSTITUTE
FOR
EXACT
WEIGHT



Profits Start Here . . .

EXACT WEIGHT
Scale checkweighing
Armour sliced bacon
before packaging in
the new vacuum
package.

When processed meats go into consumer packages the all important question is how much is actually in the package . . . each package. Why handicap an otherwise efficient business from the very start. Remember profits start at the packaging operation. The best cost control measure is checkweighing whether the task is manually done, semi-automatic or fully automatic. High speed EXACT WEIGHT Scales are the answer. Wherever processed meats are packaged you will find these famous scales for more EXACT WEIGHT Scales are in use today in packaging operations like the above than any other scales of their type in the world. They are the leaders in the industry. Write for details for your plant.



EXACT WEIGHT
Scale Model No. 253
—Designed and built
exclusively for bacon
packaging. Fully cor-
rosion treated with
stainless steel platter.
Capacity to one lb.

EXACT WEIGHT SCALES

BETTER QUALITY CONTROL
BETTER COST CONTROL

THE EXACT WEIGHT SCALE COMPANY

915 W. Fifth Ave., Columbus 8, Ohio
2920 Bloor St., W. Toronto 18, Canada

Reduce B. O. D. Recover Waste Grease

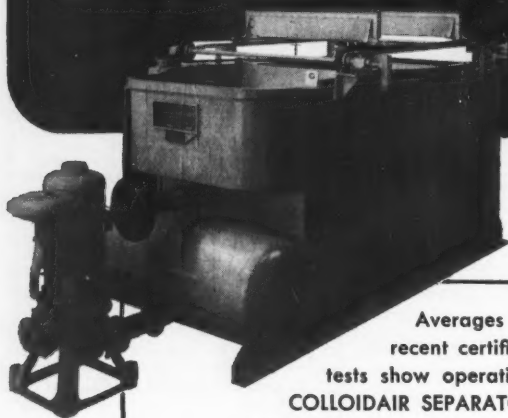
Make your waste disposal
problem an asset with

BULKLEY-DUNTON

colloidaire

SEPARATORS

**COLLOIDAIR TRICKLING FILTERS
AND COMPLETE WASTE WATER
TREATMENT SYSTEMS**



Averages of
recent certified
tests show operating
COLLOIDAIR SEPARATOR
installations removing
90.1% grease
70.8% B. O. D.
from packing plant waste waters.

Ask Bulkley-Dunton about installation of
your own complete waste treatment plant to

- ✓ Meet city and state pollution requirements
- ✓ Return saleable grease
- ✓ Eliminate or reduce sewer charges
- ✓ Enable reuse of water in selected circuits
- ✓ Replace sewer charges with profits

Write today for complete details or
consult with our nearest field engineer.

**BULKLEY-DUNTON
PROCESSES, INC.**

295 Madison Avenue • New York 17, N. Y.



MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

	Jan. 6, 1953
	Per lb.
	Western
Prime, 800 lbs./down...	\$54.00@55.50
Choice, 800 lbs./down...	47.00@50.00
Good, 500/700	37.00@42.00
Steer, commercial	33.00@35.00
Cow, commercial	27.00@30.00
Cow, utility	26.00@28.00

BEEF CUTS

Prime:	City
Hindquarter	62.00@ 68.0
Forequarter	48.00@ 50.0
Round	55.00@ 61.0
Hip r'd with flank	37.00@ 60.0
Trimmed full loin	88.00@ 90.0
Flank	13.50@ 15.0
Short loin, trimmed	115.00@118.0
Sirloin, butt bone in	68.00@ 73.0
Arm chuck (Kosher)	54.00@ 57.0
Forequarter (Kosher)	51.00@ 54.0
Brisket (Kosher)	38.00@ 42.0
Brisket	38.00@ 40.0
Rib	74.00@ 76.0
Short plate	16.00@ 19.0
Full plate	24.00@ 26.0
Arm chuck	46.00@ 50.0

Choice:	
Hindquarter	58.00@ 63.0
Forequarter	47.00@ 49.0
Round	54.00@ 60.0
Hip r'd with flank	54.00@ 59.0
Trimmed full loin	80.00@ 82.0
Flank	13.50@ 15.0
Short loin, trimmed	100.00@105.0
Sirloin, butt bone in	65.00@ 70.0
Arm chuck (Kosher)	45.00@ 49.0
Forequarter (Kosher)	45.00@ 49.0
Brisket (Kosher)	38.00@ 42.0
Brisket	37.00@ 40.0
Rib	65.00@ 70.0
Short plate	16.00@ 19.0
Full plate	24.00@ 26.0
Arm chuck	44.00@ 46.0

FANCY MEATS

(l.c.l. prices)

Veal breads, under 6 oz.	102.50
6 to 12 oz.	102.50
12 oz. up	102.50
Beef kidneys	16.8*
Beef livers, selected	62.8*
Beef livers, selected, kosher	82.8*
Oxtails, over 1/4 lb.	27.8*

LAMBS

(l.c.l. prices)

	City
Prime, 50/down	\$43.00@54.00
Prime, 50/60	39.00@43.00
Choice, 50/down	43.00@53.00
Good, all wts.	38.00@48.00
	Western
Prime, 50/down	\$43.00@48.00
Prime, 50/60	39.00@43.00
Choice, all wts.	39.00@47.00
Good, all wts.	40.00@44.00

FRESH PORK CUTS

(l.c.l. prices)

	Western
Hams, sknd., 14/down	\$53.00@55.00
Bellies, sq. cut, seedless	Not quoted
8/12	44.00
Picnics, 4/8 lbs.	41.00@43.00
Pork loins, 12/down	41.00@43.00
Boston butts, 4/8 lbs.	41.00@43.00
Spareribs, 3/down	37.00@40.00
Pork trim, regular	22.00
Pork trim, spec. 80%	46.00

	City
Hams, sknd., 14/down	\$55.00@59.00
Boston butts, 4/8 lbs.	45.00@47.00
Spareribs, 3/down	44.00@48.00
	38.00@41.00

VEAL—SKIN OFF

(l.c.l. prices)

	Western
Prime, 80/100	\$56.00@60.50
Prime, 110/150	55.00@60.50
Choice, 80/110	53.00@58.00
Choice, 110/150	51.00@55.00
Good, carcass, 80/down	42.00@45.00
Good, 80/110	43.00@48.00
Commercial carcass	35.00@40.00

DRESSED HOGS

(l.c.l. prices)

Hogs, rd. & ch. hd. on, 16 fat in	
100 to 136 lbs.	\$32.00@37.50
137 to 153 lbs.	32.00@37.50
154 to 171 lbs.	32.00@37.50
172 to 188 lbs.	32.00@37.50

BUTCHERS' FAT

(l.c.l. prices)

Shop fat	\$0.50
Breast fat	1.00
Inedible suet	1.00
Edible suet	1.00

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock
at Sioux City on Wednesday,
Jan. 7, were reported as
follows:

CATTLE:

Steers, prime	None rec.
Steers, choice	\$28.00@31.00
Steers, good	25.00@28.00
Heifers, gd. & choice	21.00@25.00
Heifers, util. & com'l.	16.00@18.00
Cows, utility & com'l.	14.50@17.00
Cows, can., cut.	12.50@14.00
Bulls, good	18.00@19.00
Bulls, util. & com.	16.50@21.00
Bulls, can., cut.	13.00@14.00

HOGS:

Good, 190/200	\$17.75@18.50
Good, ch., 200/220	17.75@18.50
Gd., ch., 220/250	17.75@18.50
Sows, 400/down	15.50@16.25

LAMBS:

Choice & prime	\$23.00@23.50
Good to choice	22.00@23.00

Reco

REFRIGERATOR FANS



blow upwards!

- Keep coils from frosting
- Dry up moisture
- Kill odors

SAVE THEIR COST EACH MONTH

REYNOLDS
ELECTRIC COMPANY

Established 1900

3089 River Road

River Grove, Ill.

BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Wednesday, January 7, 1953

Consumers were reportedly listing available offerings last week end, and the market had the appearance of a steady to strong undertone. Choice white grease sold at 4½¢, c.a.f. Chicago, couple tanks involved. A tank of A-white grease moved at 4½¢, delivered Chicago, steady price. Additional tanks of choice white grease were reported to have sold at 4½¢, Chicago, but confirmation was lacking. Yellow grease sold at 3½¢ and 3¢, c.a.f. Chicago; trade volume was very light. Export interests entered some strong bids into the market; a few tanks of choice white grease sold at 5½¢, c.a.f. East. Yellow grease was bid at 4½¢, No. 2 tallow at 4½¢, and bleachable fancy tallow at 5½¢, all delivered East, and for export. Bleachable fancy tallow was available at 5½¢, c.a.f. East.

Not much change pricewise in the inedible fats market on Monday of the new week. Additional tanks of choice white grease sold at 4½¢, and yellow grease at 3½¢, c.a.f. Chicago. Choice white grease was bid at 5½¢, East, however, a few tanks moved at 5½¢, delivered East, for February shipment. Bleachable fancy tallow sold at 5½¢, and 5½¢, c.a.f. East. Two tanks of edible tallow sold at 6¢, Chicago basis. Few tanks of special tallow, yellow grease and choice white grease sold at 4½¢, 3½¢ and 4½¢, respectively, delivered Chicago. A total of six tanks of yellow grease, good packer production, sold at 3½¢, c.a.f. Chicago. Four tanks of 7-color fancy tallow brought 5½¢, delivered East.

At midweek a fair volume of choice white grease and bleachable fancy tallow traded at 5½¢, delivered East. Few tanks of the former sold at 4½¢, c.a.f. Chicago or ½¢ down. B-white grease traded steady at 4½¢ and 4½¢, c.a.f.

Chicago; two tanks yellow grease, 3½¢, Chicago.

TALLOWES: Wednesday's quotations: edible tallow, 6¢; fancy tallow, 7-color, 5@5½¢; bleachable fancy tallow, 4½¢; prime tallow 4½¢; special tallow, 4½@4½¢; No. 1 tallow, 3¢@4¢; and No. 2 tallow, 3½@3½¢.

GREASES: Wednesday's quotations: choice white grease, 4½@4½¢; A-white grease, 4½@4½¢; B-white grease, 4½@4½¢; yellow grease, 3½¢; house grease, 3½¢; and brown grease, 2½@3¢.

BY-PRODUCTS MARKETS

(Chicago, Wednesday, Jan. 7)

Blood

Unground, per unit of ammonia (bulk)	Unit Ammonia *6.50@6.75
--	-------------------------

Digester Feed Tankage Materials

Wet rendered, unground, loose, Low test	*7.50@7.75
High test	*6.75@7.00
Liquid stick tank cars	5.00@5.25

Packinghouse Feeds

50% meat and bone scraps, bagged ..	Carlots, per ton \$105.00
50% meat and bone scraps, bulk	90.00@100.00
55% meat scraps, bulk	95.00@105.00
60% digester tankage, bulk	95.00@ 97.50
60% digester tankage, bagged	97.50@110.00
80% blood meal, bagged	135.00
70% standard steamed bone meal, bagged	85.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$8.25
Hoof meal, per unit ammonia	7.00

Dry Rendered Tankage

	Per unit Protein
Low test	*1.60@1.65
High test	*1.50@1.55

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$ 1.75@ 2.00
Hide trimmings (green, salted)	20.00@25.00
Cattle jaws, skulls and knuckles, per ton	65.00
Pig skin scraps and trimmings, per lb.	5½

Animal Hair

Winter coll dried, per ton	*55.00@60.00
Summer coll dried, per ton	*37.50
Cattle switches, per piece	5½
Winter processed, gray, lb.	9 @10
Summer processed, gray, lb.	3 @ 3½

n—nominal, a—asked.
*Quoted delivered basis.

VEGETABLE OILS

Wednesday, January 7, 1953

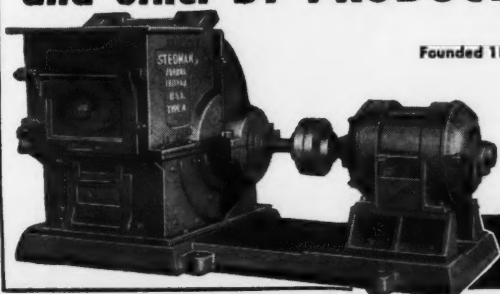
Volume of trading on vegetable oils the beginning of the week was not elaborate at prices mostly unchanged to slightly easier. There were scattered sales of January shipment soybean oil early in the session at 13¼¢. Later bids at 13¼¢ failed to bring out material. February shipment cashed briefly, 13¼¢, but lost an ¼¢ later to trade at 13¢. Sales of March shipment were difficult to pin down, with some quarters reporting no movement whatsoever and others confirming movement at 12½¢ and 12½¢. April through June shipments presumably sold at 12½¢ early and later at 12½¢. Here again, some sources refused confirmation.

The cottonseed oil market lacked enthusiasm with the price structure declining fractionally in both the Valley and Texas. A couple of tanks changed hands in the Valley at 14¼¢, but most sellers were reluctant to release product at that level. In Texas, January-February-March shipments traded at 13½¢, and ½¢ lower than last sales in that area. Southeast oil was offered at 14½¢, but buyers shied away from that figure in favor of 14¼¢ price ideas. Corn oil sold in a small way at 14½¢ while other trading was reported as high as 14¼¢. Peanut oil maintained its nominal 25¢ price tag, established after a sale at that level late the previous week. Coconut oil declined ¼¢ when offered at 15½¢ for January shipment.

Most sources were in accord that volume of trading of soybean oil was good Tuesday, although progressively lower prices were registered during the day. Re-sellers chiefly were offering material while crushers were hesitant to follow the decline. January shipment traded very early at 13¼¢ but, late in the afternoon, the price of this shipment plunged to 12½¢ with trading at

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DRIED BLOOD, TANKAGE
and other BY-PRODUCTS**

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STEDMAN FOUNDRY & MACHINE COMPANY, INC.

Subsidiary of United Engineering and Foundry Company
General Office & Works: AURORA, INDIANA

that level. February shipment sold early at 13c with last sales at 12½c. March shipment moved at 12½c and later at 12½c. April through June shipments sold down to 12½c late in the day.

Action materialized in the cottonseed oil market at steady prices, but volume was small. Valley oil sold at 14½c and at 14½c at premium points. The market in the Southeast experienced little change and maintained a 14½c nominal level. Texas oil traded at 14c at Waco, and at 13½c in west Texas. Corn oil was offered at 14½c with no takers and peanut oil, nearby shipment, was offered at 25c. Sales of coconut oil could

not be confirmed and offerings were priced at 15½c.

Confusion reigned in the vegetable oil market at midweek, and volume of sales was thin. January shipment soybean oil sold to speculators in a small way, at 13c. Straight February shipment sold at 12½c, while first-half February moved at 12½c. Refiners purchased March shipment at 12½c with further offerings at that level unsold. April through June shipments sold at 12½c. All soybean oil traded was mixed re-sale and original.

Cottonseed oil was offered in the Valley at 13½c and 14½c with some reported movement at the higher level. A few tanks sold in the Southeast at 14½c, down ½c from previous quotations. The market in Texas was difficult to peg and was quoted from different sources as high as 14c to a low of 13½c. Movement was reported in far west Texas at 13½c. Corn oil was offered at one time at 14½c, but later was called 14c, nominal basis. Peanut oil was unchanged at 24½@25c, depending on shipping date. Re-sale coconut oil was offered at 15½c while original oil was pegged at 15½c, nominally.

CORN OIL: Modicum of activity at ¼c to ¾c decline.

SOYBEAN OIL: Volume of trading generally light at ¼c off at midweek.

PEANUT OIL: Market ½c to 1c lower compared with previous week.

COCONUT OIL: Offerings declined ¾c from last week's levels.

COTTONSEED OIL: Prices dropped

½c to ¾c in moderate trade.

Cottonseed oil prices in New York were quoted as follows:

FRIDAY, JAN. 2, 1953

	Open	High	Low	Close	Prev. Close
Jan.	16.80n	16.90b	16.80b
Mar.	16.70	16.74b	16.72
May	16.47	16.52b	16.51
July	16.35b	16.46	16.44
Sept.	15.75b	15.85b	15.95b
Oct.	15.60n	15.60n	15.60b
Dec.	15.40n	15.40n	15.40b

Sales: 79 lots.

MONDAY, JAN. 5, 1953

	Open	High	Low	Close	Prev. Close
Jan.	16.80b	16.80b	16.90b
Mar.	16.72	16.72	16.61	16.64b	16.74b
May	16.49b	16.50	16.36	16.39b	16.52b
July	16.40b	16.34	16.30	16.32b	16.46
Sept.	15.70b	15.77	15.77	15.71b	15.85b
Oct.	15.50b	15.40	15.40	15.40b	15.60n
Dec.	15.40n	15.10b	15.40n

Sales: 147 lots.

TUESDAY, JAN. 6, 1953

	Open	High	Low	Close	Prev. Close
Jan.	16.80n	16.80n	16.90b
Mar.	16.67	16.68	16.59	16.68	16.64b
May	16.38b	16.37	16.29	16.36	16.39b
July	16.30b	16.28	16.20	16.28	16.32b
Sept.	15.70b	15.88b	15.71b
Oct.	15.40n	15.30b	15.40b
Dec.	15.30n	15.10b	15.10b

Sales: 229 lots.

WEDNESDAY, JAN. 7, 1953

	Open	High	Low	Close	Prev. Close
Jan.	16.80n	16.80n	16.90b
Mar.	16.65b	16.75	16.67	16.73	16.68
May	16.35b	16.40	16.31	16.35	16.36
July	16.27b	16.32	16.22	16.28	16.28
Sept.	15.65b	15.65	15.94	15.65	15.68b
Oct.	15.35b	15.30b	15.30b
Dec.	15.10b	15.10b	15.10b

Sales: 208 lots.

EASTERN BY-PRODUCTS MARKET

New York, Jan. 7, 1953

Dried blood was quoted Wednesday at \$6.50 to \$7.25 per unit of ammonia. Low test wet rendered tankage was quoted at \$6 per unit of ammonia, and dry rendered tankage was quoted at \$1.50 per protein unit.

VEGETABLE OILS

Wednesday, Jan. 7, 1953

Crude cottonseed oil, carlots, f.o.b. mills	14½ n
Valley	14½ pd
Southeast	14½ n
Texas	14n
Corn oil in tanks, f.o.b. mills	24½ @ 25
Peanut oil, f.o.b. Southern mills	13pd
Soybean oil, Decatur	15½ n
Coconut oil, f.o.b. Pacific Coast	1½ @ 1½
Cottonseed foots	1½ @ 1½
Midwest and West Coast	1½ @ 1½
East	1½ @ 1½

a—asked. n—nominal. pd—paid. b—bid.

OLEOMARGARINE

Wednesday, Jan. 7, 1953

White domestic vegetable	28
White animal fat, f.o.b. mills	28
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	7½ @ 8
Extra oleo oil (drums)	11

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HIDES AND SKINS

Prices for big packer production decline ½c to 1c during week—Small packer market steady early to weaker at midweek—Movement of calf and kipskins lacking—Sheepskin sales at higher levels.

CHICAGO

PACKER HIDES: A weaker trend developed in the big packer hide market Monday, with one selection trading at ½c lower and tanners bidding ½c to 1c lower for other selections. For instance, bids for butt-branded steers and light native cows were as much as 1c lower. Packers were not too eager to release production at bid levels; however, most sources felt that if tanners were persistent enough, sales would be transacted at declining prices. The only confirmed sale during the day was about 10,000 heavy native steers at 15c.

Trading was accomplished Tuesday at lower prices for selections sold. About 21,000 branded cows sold at 14c and 14½c. Some 10,000 heavy native cows sold at 15c for the Rivers and 15½c for St. Pauls. An uncertain number of light native cows, believed to be in the vicinity of 9,000, traded at 14½c for the northers and 17½c for the Rivers. Other trading involved butt-branded steers at 12½c, 12¾c and 13c. Colorado steers sold at 11½c. Bull hides, which have been scarce recently, sold at 10½c for the natives and 9½c for the brands.

Prices established early in the week held generally steady at midweek, with one exception. About 5,000 heavy native steers moved at 14½c, ½c off from earlier levels. Some 2,000 light native cows brought 17½c. Included in this pack were light native steers which sold steady at 19c and ex-light native steers at 21c. An additional 2,000 light native cows sold at 17½c and 1,000 heavy native cows sold at 15½c. A lot of 1,500 branded cows traded at 14½c. Some 4,500 Colorado steers

brought 11½c and 700 butt-branded steers moved at 12¾c.

SMALL PACKER HIDES: There were a few sales of small packer 50-lb. average hides early in the week at 15@15½c, depending on shipping point, but this average was more difficult to move at midweek due to lower buying ideas. The heavier 60-lb. average proved a slow mover with some offerings at 14c unsold.

CALFSKINS AND KIPSKINS: Although 26,000 heavy and light calfskins sold last week at 47½c and 45c, respectively, action did not develop up

N.Y. HIDE FUTURES

FRIDAY, JAN. 2, 1953

	Open	High	Low	Close	
Jan.	19.50	19.75	19.50	19.25b-	60a
Apr.	16.10-15	16.23	16.10	16.10	
July	15.64	15.64	15.64	15.55b-	60a
Oct.	15.30b	15.36	15.30	15.30	05a
Jan., '54	15.00b	15.00b-	05a
Apr., '54	14.80b	14.65b-	75a

Sales: 93 lots.

MONDAY, JAN. 5, 1953

	Open	High	Low	Close	
Jan.	19.22b	19.50	19.22	19.30	
Apr.	16.00b	15.95	15.95	15.95	
July	15.50b	15.33	15.33	15.35b-	45a
Oct.	15.24b	15.10	15.00	15.00b-	15a
Jan., '54	14.90b	14.75b-	90a
Apr., '54	14.65b	14.45b-	60a

Sales: 21 lots.

TUESDAY, JAN. 6, 1953

	Open	High	Low	Close	
Jan.	19.00b	19.45	19.10	19.30b-	45a
Apr.	15.80b	15.93	15.78	15.88b-	92a
July	15.35b	15.40	15.32	15.38b-	44a
Oct.	15.02b	15.05	15.01	15.10b-	17a
Jan., '54	14.80b	14.80b-	90a
Apr., '54	14.50b	14.50b-	62a

Sales: 41 lots.

WEDNESDAY, JAN. 7, 1953

	Open	High	Low	Close	
Jan.	19.25b	21.50	19.65	21.40	
Apr.	15.90-88	16.15	15.83	15.83	
July	15.35b	15.35	15.32	15.30b-	38a
Oct.	15.08b	15.14	15.13	15.05b-	10a
Jan., '54	14.70b	14.75b-	85a
Apr., '54	14.40b	14.45b-	55a

Sales: 75 lots.

THURSDAY, JAN. 8, 1953

	Open	High	Low	Close	
Jan.	19.50b	21.00	20.00	20.08	
Apr.	15.80b	16.01	15.91	16.01	
July	15.30b	15.40	15.40	15.40b-	42a
Oct.	15.00b	15.15	15.10	15.15b-	16a
Jan., '54	14.70b	14.93	14.93	14.80	90a
Apr., '54	14.40b	14.58	14.58	14.45b-	60a

Sales: 106 lots.

The U. S. purchased 57 per cent less wool from Australia July through September, 1952, than it did in the same period of 1951.

to midweek this week. Both calf and kipskin markets were on the dull side.

SHEEPSKINS: The market for all selections in this category was stronger this week with all sales reported at higher levels. Two cars of No. 1, No. 2 shearlings and fall clips included, sold at 2.35, 1.60 and 2.85, respectively. A truck of No. 1 and No. 2 shearlings and fall clips sold at equal prices, with the exception of the clips which brought 3.00 There was also movement of dry pelts this week at 31c, with offerings later priced to 32c. The pickled skin market continued strong with sales at 14.00 and others as high as 14.50 reported.

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"DANISH CROWN"
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imported cooked hams

NO TRIM · NO BONE · NO WASTE

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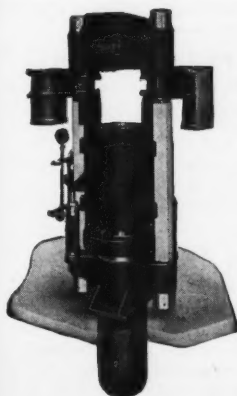
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SALES
WITH...



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(SHEEP CASING)
SAUSAGE PRODUCTS

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OPPENHEIMER CASING CO.
CHICAGO · NEW YORK · SAN FRANCISCO

PHILADELPHIA FRESH MEATS

(Tuesday, Jan. 6)
WESTERN DRESSED

BEEF (STEER):

Prime, 600-800	None quoted
Choice, 600-800	\$47.50@50.50
Choice, 800-900	46.50@48.00
Good, 500-700	40.00@43.25
Commercial, 350-600	35.00@37.50
Commercial, 600-700	34.50@37.50

COW:

Commercial, all wts.	32.00@35.00
Utility, all wts.	31.00@33.00

VEAL (SKIN-OFF):

Prime, 80-110	None quoted
Prime, 110-150	None quoted
Choice, 50-80	None quoted
Choice, 80-110	53.00@57.00
Choice, 110-150	52.00@56.00
Good, 50-80	41.00@44.00
Good, 80-110	43.00@47.00
Good, 110-150	42.00@45.00
Commercial, all wts.	32.00@36.00
Utility, all wts.	27.00@32.00

LAMB:

Prime, 50/down	45.00@48.00
Prime, 50/60	42.00@45.00
Choice, 50/down	45.00@48.00
Choice, 50/60	42.00@45.00
Good, all wts.	41.00@45.00

MUTTON (EWE):

Choice, 70/down	None quoted
Good, 70/down	None quoted

PORK CUTS—CHOICE LOINS:

(Bladless included) 12-16	41.00@43.00
(Bladless included) 12-16	40.00@42.00
(Bladless included) 16-20	None quoted

BUTTS, BOSTON STYLE, 4-8:

	38.00@40.00
--	-------------

SPARERIBS, 3 lbs. down:

	35.00@37.00
--	-------------

LOCAL DRESSED

STEER BEEF CUTS:

	Prime	Choice
Hindquarters	\$ 63.00@ 66.00	\$57.00@61.00
R'd, no flank	58.00@ 63.00	57.00@60.00
Hip r'd, with flank	59.00@ 61.00	56.00@59.00
Full loin, tr.	88.00@ 92.00	80.00@85.00
Short loin, tr.	118.00@120.00	85.00@95.00
Sirloin, B-bone in	None quoted	None quoted
Flank	15.00@ 17.00	15.00@ 17.00
Rib	74.00@ 78.00	62.00@68.00
Arm chuck	44.00@ 46.00	41.00@44.00
Cr. cut chuck	43.00@ 45.00	40.00@42.00
Brisket	39.00@ 42.00	39.00@42.00
Short plate	17.00@ 19.00	17.00@19.00

WEEK'S CLOSING MARKETS

CHICAGO PROVISION STOCKS

A report on Chicago provision stocks as of December 31, showed lard inventories of 71,391,052 lbs., or over 20,000,000 lbs. more than a month earlier. On November 29, lard inventories in Chicago were 50,704,907 lbs., and on December 31, last year, lard inventories amounted to 14,563,672 lbs. Details of Chicago December 31 inventories follow:

	Dec. 31, '52, lbs.	Nov. 29, '52, lbs.	Dec. 31, '51, lbs.
All Brld. Pk.			
(brls.)	1,432	1,321	2,538
P.S. lard (a)	48,010,969	15,708,374	9,639,650
P.S. lard (b)	13,593,304	21,111,295
Dry rendered			
lard (a)	4,620,535	1,441,000	1,360,250
Dry rendered			
lard (b)	5,003,664	6,347,000
Other kinds lard	5,162,580	6,097,238	3,568,772
TOTAL LARD	71,391,052	50,704,907	14,563,672
D.S. Cl. bellies			
(contract)	20,600	65,900	135,000
D.S. Cl. bellies			
(other)	3,524,007	1,974,368	3,030,646
TOT. D.S. CL.			
BELLIES	3,544,607	2,040,268	3,165,646
D.S. rib bellies			
D.S. fat backs	1,784,007	1,015,894	945,067
S.P. reg. hams	488,000	628,508	949,000
S.P. sknd. hams	12,498,976	5,736,604	14,316,694
S.P. bellies	13,183,183	8,882,073	18,690,880
S.P. picnics			
S.P. Boston			
shoulders	8,501,575	2,828,283	9,294,777
Other cuts meats	10,199,027	4,763,082	9,968,537
TOTAL ALL			
MEATS	50,200,365	25,862,652	57,339,601

(a) Made since Oct. 1, 1952. (b) Made previous to Oct. 1, 1952.
The above figures cover all meat in storage in Chicago, including holdings owned by the Government.

THURSDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$19.35; average, \$18.05. Provision prices were quoted as follows: Under 12 pork loins, 41; 10/14 green skinned hams, 49½@50; Boston butts, 35½@36; 16/down pork shoulders, 30n; 3/down spareribs, 34@34½; 8/12 fat backs, 7@7½; regular pork trimmings, 17½n; 18/20 DS bellies, 20n; 4/6 green picnics, 29½, and 8/up green picnics, 27½.

P.S. loose lard was quoted at 7.37½ nominal and P.S. lard in tierces at 9.47½ nominal.

Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: Jan. 16.50a; Mar. 16.46b-49a; May 16.14-13; July 16.00-01; Sept. 15.44b-50a; Oct. 15.15b; and Dec. 15.10. Sales 163 lots.

CHICAGO HIDE QUOTATIONS

	Week ended Jan. 7, 1953	Previous Week	Cor. Week 1952
Nat. steers	14½@19	16 @19	17 @24½n
Hvy. Texas			
strs.	12½@13n	14n	15½
Butt.			
Brand'd strs.	12½@13	13½@14	15½
Col. strs.	11½	12	14½
Ex. light Tex.			
strs.	17½n	18n	22½n
Brand'd cows	14 @14½	14½@15	19n
Hvy. nat. cows	15 @15½	16	19 @19½
Lt. nat. cows	17½@17½	18	23½@25
Nat. bulls	10½	11n	15n
Brand'd bulls	9½	10n	14n
Calfskins, Nor.			
10/15	47½@50n	47½@50n	39 @40
10/down	45n	45n	..
Kips, Nor.			
nat. 15/25	37 @40n	37 @40n	35
Kips, Nor.	32 @35n	32 @35n	32½

SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over	14@14½n	14 @15
50 lbs.	15@15½n	15½@16n

SMALL PACKER SKINS

Calfskins, under			
15 lbs.	35@ 37n	35@ 37n	31n
Kips, 15/30	30	30	26@27
Stunks, reg.	1.50@1.65n	1.50@1.65n	1.00
Stunks,			
hairless	50n	50n	40n

SHEEPSKINS

Pkr. shearlings,			
No. 1	2.35	2.25	3.00@3.25
Dry Pelts	31	30@ 31n	35@ 36
Horsehides,			
untrimd.	8.00@8.50n	8.00@8.50n	7.50@8.00

CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Jan. 3, with comparisons:

	Week Jan. 3	Previous Week	Cor. Week 1952
Cured meats,			
pounds	2,833,000	4,033,000	9,943,000
Fresh meats,			
pounds	10,002,000	22,138,000	15,921,000
Lard, pounds	1,989,000	3,196,000	5,092,000

LIVESTOCK CAR LOADINGS

A total of 8,400 cars were loaded with livestock during the week ended December 20, 1952, according to the American Association of Railroads. This was a decrease of 154 cars from the same week in 1951 and 476 less than during the same period of 1950.

HOGS FURNISHED SINGLE DECK OR TRAINLOAD

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Weekly Review

Last Year's Gain In Meat Production Mostly In Beef

Preliminary estimates of meat production for 1952 have been placed at about 23,500,000,000 lbs., according to the *Chicago Daily Drovers Journal*. This figure was arrived at during a livestock and meat evaluation meeting attended by the U. S. Department of Agriculture, Chicago packing firms, *Drovers Journal* and other livestock and meat market reporting agencies, near the close of the year.

Exceeding 1951 production by about 1,000,000,000 lbs., the past year's output stands the fourth highest on record. Only the war years of 1943, 1944 and 1945 show bigger meat production records. An expected sharp rise in beef production will probably push total 1953 output to a new all-time high.

Valuation of all meat animals, hit by some of the worst live price breaks on record, was down about 7 per cent from 1951. The larger number of animals butchered, especially cattle, partly offset the lower per head value, the *Drovers Journal* stated. All animals slaughtered in 1952 had an estimated value of \$9,495,368,000 compared with \$10,223,876,000 in 1951, all-time record.

The 18,500,000 cattle slaughtered during the year had a value of \$4,976,500,000 against the record \$5,044,500,000 in 1951, when about 17,100,000 were butchered in the country. The estimated 9,905,000 calves slaughtered were valued at \$599,252,000 compared with the \$594,230,000 value placed on the 8,913,000 killed in 1951.

Valuation of the 84,300 hogs was placed at \$3,585,279,000 compared with the \$4,268,454,000 figure pegged on the 85,581,000 swine slaughtered in 1951. The sharp rise in numbers of sheep and lambs slaughtered more than offset the severe break in live prices during the year. The 14,215,000 ovines killed were valued at \$334,337,000 against 11,418,000 butchered in 1951 and valued at \$321,692,000.

Livestock Exports, Imports During Month of October

Exports and imports of livestock during October, as reported by the USDA:

	Oct. 1952	Oct. 1951
	Number	Number
EXPORTS (domestic)—		
Cattle, for breeding	361	716
Other cattle	88	54
Hogs (swine)	84	53
Sheep	2,855	283
Horses, for breeding	35	20
Other horses	874	65
Mules, asses and burros	478	3,040
IMPORTS —		
Cattle, for breeding, free—		
Canada ¹ —		
Bulls		192
Cows		*1,260
Cattle, other edible (dut.)—		
Canada ¹ —		
Over 700 pounds .. (Dairy ..		2,336
(Other ..		9,508
200-700 pounds		11,542
Under 200 pounds		954
Cattle, other edible (dut.)—		
Mexico—		
Over 700 pounds .. (Dairy 6		...
(Other 5,174		...
200-700 pounds	4,479	...
Hogs—		
For breeding, free		17
Edible, except for breeding		
(dut.) ²		142
Horses—		
For breeding, free	55	46
Other (dut.)	325	283
Sheep, lambs, and goats, edible		
(dut.)		2,832

¹On account of outbreak of foot-and-mouth disease, an embargo was placed on imports of livestock and meats effective Feb. 26, 1952. ²Excludes Newfoundland and Labrador. ³Number of hogs based on estimate of 200 pounds per animal.

*Revised.
Compiled from official records, Bureau of the Census.

Australia Battling Against Deadly Cattle Disease

Quarantines and compulsory slaughter of cattle have been clamped down in Australia's rich southeastern livestock areas as a result of the worst outbreak of the pleuro-pneumonia among cattle since the war. The toll to date is only a few hundred animals, but it is felt the epidemic could spread rapidly.

Hogs Glut Ontario Market To Beat Jan. 1 Support Cut

The Ontario (Canada) stockyards experienced one of the busiest few days in its history just before the old year ended when farmers rushed thousands of hogs to market to get in on the last of the 26¢ per lb. government price supports which came to an end December 31, 1952. The price support was reduced to 23 cents per lb. on January 1, 1953.

Roy Carmichael, reporting on the ensuing jam-up on the Ontario market, said that it was difficult to keep track of the exact numbers of hogs which glutted the yard pens, but at times it was estimated to be 10 times the normal for one day's receipts. The influx began a day or so before Christmas, and after that became a "deluge" until December 31.

Facilities of two large packing firms capable of handling 10,000 hogs each were packed beyond actual capacity, requiring the movement of stock to other quarters. It took more than a week before slaughtering caught up with the overflow.


Although some downward price adjustments took place, no immediate general break in the market developed as a result of the reduction in government price supports.

SOUTHEASTERN KILL

Animals slaughtered in Alabama, Florida and Georgia during November 1952, with comparison as reported by USDA: (oo's omitted)

State	Cattle			Calves		Hogs		Sheep	
	1952	1951	1950	1952	1951	1952	1951	1952	1951
Ala. . .	16.0	16.0	7.9	9.6	54.0	58.0
Fla. . .	16.0	14.3	5.2	4.6	88.0	57.0
Ga. . .	31.0	..	19.3	17.3	157.0	184.0
Total	63.0	61.3	26.8	27.2	209.0	209.0
Tot. 11 mo., '52	579,400		191,900		2,745,000	
Tot. 11 mo., '51	554,000		226,900		2,420,400		1,200		

NOTE: The above table includes slaughter in federally inspected plants and in other wholesale and retail plants, but excludes farm slaughter.

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JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.
OMAHA, NEBRASKA
SIOUX CITY, IOWA
SIOUX FALLS, S.D.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt, paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended Dec. 27, compared with the same week, 1951, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.		VEAL CALVES Good and Choice		HOGS* Gr. B ¹ Dressed		LAMBS Gd. Handyweights	
	1952	1951	1952	1951	1952	1951	1952	1951
Toronto	\$24.50	\$34.25	\$28.00	\$37.00	\$25.00	\$30.60	\$25.25	\$32.72
Montreal	34.25	34.25	31.70	39.75	25.00	30.60	22.65	32.40
Winnipeg	24.00	33.50	27.00	36.50	24.35	27.10	23.00	32.00
Calgary	23.24	33.07	22.63	34.64	23.35	28.35	21.46	32.00
Edmonton	21.25	31.60	27.50	35.20	23.60	29.10	21.25	30.25
Lethbridge	22.35	31.50	23.10	28.35
Pr. Albert	20.00	23.35	26.60
Moose Jaw	21.75	31.25	21.00	30.50	23.60	26.60	17.00
Saskatoon	21.75	31.40	24.50	34.50	23.60	26.60	28.75
Regina	20.00	30.60	22.25	23.60	26.60	20.00
Vancouver	32.75	23.75	32.00	24.95

*Dominion Government premiums not included.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, January 6, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul
HOGS (Includes Bulk of Sales):
BARROWS & GILTS:

Choice:	120-140 lbs.	140-160 lbs.	160-180 lbs.	180-200 lbs.	200-220 lbs.	220-240 lbs.	240-270 lbs.	270-300 lbs.	300-330 lbs.	330-360 lbs.
None rec.	15.50-17.50	17.00-18.75	18.50-19.50	19.25-19.50	19.25-19.50	18.75-19.15	18.00-19.00	17.25-18.40	16.75-17.50	None rec.
None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.
None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.
None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.
None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.
None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.
None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.
None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.
None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.
None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.	None rec.

Medium:
160-220 lbs. ... None rec. None rec. None rec. 15.50-17.75 None rec.

Choice:	270-300 lbs.	300-330 lbs.	330-360 lbs.	360-400 lbs.	400-450 lbs.	450-550 lbs.
16.25-16.50	16.50-16.75	15.50-16.00	15.25-15.75	15.50-16.50	14.75-15.50	14.00-15.50
16.25-16.50	16.50-16.75	15.25-15.75	15.50-16.50	14.75-15.50	14.00-15.50	14.00-15.50
16.25-16.50	16.50-16.75	15.25-15.75	15.50-16.50	14.75-15.50	14.00-15.50	14.00-15.50
16.25-16.50	16.50-16.75	15.25-15.75	15.50-16.50	14.75-15.50	14.00-15.50	14.00-15.50
16.25-16.50	16.50-16.75	15.25-15.75	15.50-16.50	14.75-15.50	14.00-15.50	14.00-15.50
16.25-16.50	16.50-16.75	15.25-15.75	15.50-16.50	14.75-15.50	14.00-15.50	14.00-15.50
16.25-16.50	16.50-16.75	15.25-15.75	15.50-16.50	14.75-15.50	14.00-15.50	14.00-15.50
16.25-16.50	16.50-16.75	15.25-15.75	15.50-16.50	14.75-15.50	14.00-15.50	14.00-15.50
16.25-16.50	16.50-16.75	15.25-15.75	15.50-16.50	14.75-15.50	14.00-15.50	14.00-15.50

Medium:
250-500 lbs. ... None rec. 13.75-15.75 None rec. 13.50-16.00 None rec.

SLAUGHTER CATTLE & CALVES:

STEERS:	700-900 lbs.	900-1100 lbs.	1100-1300 lbs.	1300-1500 lbs.
Prime:	33.00-34.50	32.50-35.00	32.50-35.00	31.00-33.00
Good:	27.00-28.00	26.50-28.00	26.00-27.50	25.50-27.00
Commercial:	22.00-23.00	21.50-22.50	21.00-22.00	20.50-21.50
Utility:	17.00-22.00	16.50-20.00	16.00-20.00	15.50-17.00
Choice:	25.00-31.00	24.50-31.00	24.00-31.00	23.50-31.00
Good:	22.00-27.00	21.50-27.00	21.00-27.00	20.50-27.00
Commercial:	17.00-22.00	16.50-20.00	16.00-20.00	15.50-17.00
Utility:	14.50-17.00	14.00-16.50	13.50-16.50	13.00-16.50
Choice:	25.00-31.00	24.50-31.00	24.00-31.00	23.50-31.00
Good:	22.00-27.00	21.50-27.00	21.00-27.00	20.50-27.00
Commercial:	17.00-22.00	16.50-20.00	16.00-20.00	15.50-17.00
Utility:	14.50-17.00	14.00-16.50	13.50-16.50	13.00-16.50

HEIFERS:	600-800 lbs.	800-1000 lbs.	1000-1200 lbs.	1200-1400 lbs.
Prime:	32.50-34.00	31.50-33.50	30.00-32.50	30.00-32.00
Good:	27.00-28.00	26.00-28.00	25.00-27.00	24.50-27.00
Commercial:	22.00-23.00	21.50-22.50	21.00-22.00	20.50-22.00
Utility:	17.00-22.00	16.50-20.00	16.00-20.00	15.50-17.00
Choice:	25.00-31.00	24.50-31.00	24.00-31.00	23.50-31.00
Good:	22.00-27.00	21.50-27.00	21.00-27.00	20.50-27.00
Commercial:	17.00-22.00	16.50-20.00	16.00-20.00	15.50-17.00
Utility:	14.50-17.00	14.00-16.50	13.50-16.50	13.00-16.50

COWS:	Commercial	Utility	Canner & cutter
all wts.	15.50-18.00	14.50-15.50	11.50-14.50
all wts.	16.00-17.50	15.25-16.25	13.00-15.75
all wts.	15.50-17.00	14.25-15.75	12.00-14.25
all wts.	15.50-17.00	14.25-15.75	12.00-14.25

BULLS (Yrly. Excl.) All Weights:	Good	Commercial	Utility	Cutter
all wts.	18.75-21.00	18.50-20.00	18.00-18.50	17.50-18.50
all wts.	18.75-21.00	18.50-20.00	18.00-18.50	17.50-18.50
all wts.	18.75-21.00	18.50-20.00	18.00-18.50	17.50-18.50
all wts.	18.75-21.00	18.50-20.00	18.00-18.50	17.50-18.50

VEALERS, All Weights:	Choice & prime	Com'l & good	Choice & prime	Com'l & good
all wts.	30.00-41.00	29.00-30.00	27.00-30.00	24.00-27.00
all wts.	30.00-41.00	29.00-30.00	27.00-30.00	24.00-27.00
all wts.	30.00-41.00	29.00-30.00	27.00-30.00	24.00-27.00
all wts.	30.00-41.00	29.00-30.00	27.00-30.00	24.00-27.00

CALVES (500 Lbs. Down):	Choice & prime	Com'l & good	Choice & prime	Com'l & good
all wts.	25.00-30.00	24.00-29.00	23.00-26.00	20.00-25.00
all wts.	25.00-30.00	24.00-29.00	23.00-26.00	20.00-25.00
all wts.	25.00-30.00	24.00-29.00	23.00-26.00	20.00-25.00
all wts.	25.00-30.00	24.00-29.00	23.00-26.00	20.00-25.00

SHEEP & LAMBS:	LAMBS (110 Lbs. Down):	Choice & prime	Good & choice
all wts.	21.00-23.00	22.00-23.50	19.50-21.50
all wts.	21.00-23.00	22.00-23.50	19.50-21.50
all wts.	21.00-23.00	22.00-23.50	19.50-21.50
all wts.	21.00-23.00	22.00-23.50	19.50-21.50

EWES:	Good & choice	Cull & utility	Good & choice	Cull & utility
all wts.	5.00-6.00	4.00-5.00	7.50-8.50	6.50-7.50
all wts.	5.00-6.00	4.00-5.00	7.50-8.50	6.50-7.50
all wts.	5.00-6.00	4.00-5.00	7.50-8.50	6.50-7.50
all wts.	5.00-6.00	4.00-5.00	7.50-8.50	6.50-7.50

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

CATTLE

	Week ended	Prev. Week	Cor.
Chicago	16,442	13,540	19,052
Kansas City	17,785	13,471	11,467
Omaha	17,368	11,969	15,880
E. St. Louis	8,293	7,698	5,694
St. Joseph	7,959	6,538	7,816
St. Paul	7,830	7,078	8,903
Wichita	3,465	2,910	3,063
New York	6,580	6,003	7,199
Jersey City	4,433	3,170	3,222
Oklahoma City	2,584	2,412	2,584
Denver	7,801	5,850	10,458
St. Paul	9,074	7,138	8,955
Milwaukee	2,960	1,975	2,463
Total	109,979	89,324	106,315

HOGS

Chicago	52,851	27,011	46,873
Kansas City	11,619	8,373	13,857
Omaha	49,363	36,005	59,236
E. St. Louis	37,281	25,531	37,378
St. Joseph	35,076	30,814	45,636
St. Paul	45,782	28,564	57,285
Wichita	7,045	7,089	10,697
New York	43,547	45,467	42,356
Jersey City	13,007	8,689	9,141
Oklahoma City	9,777	13,958	1,173
Denver	19,153	9,278	24,323
St. Paul	60,837	43,372	52,766
Milwaukee	6,632	4,273	152
Total	382,143	285,143	397,157

SHEEP

Chicago	13,372	6,464	11,083
Kansas City	3,393	1,956	2,558
Omaha	13,485	8,401	12,073
E. St. Louis	6,090	4,638	1,173
St. Joseph	9,172	6,948	8,318
St. Paul	6,425	5,575	5,905
Wichita	1,078	429	715
New York	36,634	30,951	38,040
Jersey City	3,166	621	952
Oklahoma City	296	109	109
Denver	4,868	5,105	5,074
St. Paul	22,398	4,455	5,319
Milwaukee	1,143	357	88
Total	120,794	76,176	91,396

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Jan. 7, were as follows:

CATTLE:	
Steers, gd. & ch.	\$25.00@26.00
Steers, ch. & pr.	None rec.
Heifers, ch. & pr.	25.00@27.00
Heifers, util., com'l.	18.00@19.50
Cows, com'l.	15.50@16.50
Cows, utility	14.50@15.50
Cows, canner, cutter	11.00@14.00
Bulls, util. & com'l.	18.00@21.00
Bulls, can, cut.	15.00@16.50
VEALERS:	
Choice & prime	\$40.00 only
Good & choice	38.00@39.00
Util. & gd.	22.00@28.00
Cull	14.00@15.00
HOGS:	
Gd. & ch.	170-240...\$20.00@20.50
Sows, 400/down	15.75@16.75
LAMBS:	
Good	None rec.

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Jan. 3:

	Cattle	Calves	Hogs	Sheep
Salable	229	367	153	210
Total (incl. directs)	4,330	1,049	21,364	26,754
Prev. week:				
Salable	137	43	316	...
Total (incl. directs)	4,551	1,183	21,576	12,986

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Jan. 1
Jan. 2	3,347	15	3,535	15
Jan. 3
Jan. 5	15,100	400	18,500	5,000
Jan. 6	9,000	400	20,500	5,000
Jan. 7	11,000	300	20,500	6,500
Week so far	36,034	1,168	57,987	16,902
Week ago	29,182	892	59,902	17,780
Year ago	35,612	1,246	70,900	15,498
2 yrs. ago	30,947	1,520	69,273	10,831

*Including 130 cattle, 10,533 hogs and 1,837 sheep direct to packers.

SHIPMENTS

Jan. 1
Jan. 2	961	...	7,966	4,005
Jan. 3
Jan. 5	4,000	...	3,000	1,000
Jan. 6	4,000	...	4,000	2,000
Jan. 7	5,000	...	4,000	1,000
Week so far	13,766	...	11,995	4,180
Week ago	13,543	...	59,140	7,464
Year ago	12,945	...	54,107	6,429
2 yrs. ago	9,770	...	162,158	2,916

JANUARY RECEIPTS

Cattle	1953	1952
Calves	39,476	32,706
Hogs	1,408	1,621
Sheep	91,286	94,359
	27,689	18,960

JANUARY SHIPMENTS

Cattle	14,727	13,981
Hogs	19,916	15,205
Sheep	8,281	8,200

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Jan. 7:

	Week ended	Week ended
Packers' purch.	48,312	36,006
Shippers' purch.	24,969	16,642
Total	73,281	52,648

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Jan. 7, were reported as shown in the table below:

CATTLE:	
Steers, choice & pr.	None rec.
Steers, gd. & ch.	\$24.50@26.25
Steers, com'l & gd.	21.50@24.00
Heifers, good & ch.	24.25 only
Heifers, com'l & gd.	21.00@22.00
Cows, com'l	\$16.50@17.75
Cows, utility	14.50@16.25
Cows, can. & cut.	12.00@14.00
Bulls, util.	18.75@19.75
CALVES:	
Choice & prime	None rec.
Good & choice	\$25.00@26.50
Com'l & gd.	21.00@24.50
Culls	13.00@14.00
HOGS:	
Gd. & ch.	180/240...\$18.50@19.50
Sows, 400/down	15.00@15.50
SHEEP:	
Lambs	None rec.

CANADIAN KILL

Inspected slaughter in Canada for week of Dec. 27:

	Cattle	Calves	Hogs	Sheep
Wk. Ended				
Dec. 27	5,575	6,048	5,702	...
Western Canada	5,575	6,048	5,702	...
Eastern Canada
Total	12,115	11,750
Wk. Ended				
Dec. 20	68,783	30,226	48,120	...
Western Canada	68,783	30,226	48,120	...
Eastern Canada
Total	144,960	78,346
All hog carcasses graded	156,928	86,416
SHEEP:				
Wk. Ended				
Dec. 27	2,477	1,272	2,600	...
Western Canada	2,477	1,272	2,600	...
Eastern Canada
Total	5,205	3,881

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, January 3, 1953, as reported to The National Provisioner:

CHICAGO

Armour, 9,374 hogs; Swift, no hogs; Wilson, 8,416 hogs; Agar, 9,569 hogs; Shippers, 26,354 hogs; and Others, 25,492 hogs.
Total: 19,442 cattle; 1,007 calves; 79,205 hogs; 13,372 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,117	504	1,877	1,627
Swift	2,918	482	4,206	1,656
Wilson	839	...	3,075	...
Local	6,900	...	1,066	110
Others	2,916	...	1,405	...
Totals	16,799	986	11,619	3,393

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	4,732	9,943	2,420	...
Cudahy	2,546	10,010	2,378	...
Swift	3,222	9,902	4,302	...
Wilson	2,477	7,154	3,042	...
Cornhusker	711
Neb. Beef	451
Eagle	611
Gr. Omaha	30
Hoffman	89
Rothschild	303
Roth	633
Kingan	923
Merchants	72
Midwest	85
Union	417
Others	...	9,458
Totals	15,289	46,467	12,142	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,307	1,219	15,563	3,133
Swift	2,971	928	8,444	2,957
Hunter	868	...	7,470	...
Hell	2,273	...
Krey	1,632	...
Laclede	1,001	...
Totals	6,146	2,147	37,121	6,090

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,682	179	13,960	5,583
Armour	2,393	247	7,429	2,410
Others	4,461	230	6,609	...
Totals	9,536	656	27,998	7,993

*Does not include 13,505 hogs and 1,179 sheep direct.

ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,307	1,219	15,563	3,133
Swift	2,971	928	8,444	2,957
Hunter	868	...	7,470	...
Hell	2,273	...
Krey	1,632	...
Laclede	1,001	...
Totals	6,146	2,147	37,121	6,090

ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,490	6	16,381	1,214
Cudahy	2,333	...	21,618	2,184
Swift	1,994	...	11,863	2,722
Butchers	194	1	10	...
Others	6,433	14	23,037	604
Totals	14,444	21	72,900	6,724

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,478	184	1,649	1,078
Kansas	516
Dunn	68
Dold	81	...	462	...
Sunflower	17
Pioneer
Excel	672
Others	498	...	556	624
Totals	3,330	184	2,667	1,702

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,323	60	557	198</

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER:	Carcasses	BEEF CURED:	
Week ending Jan. 3, 1953..	12,004	Week ending Jan. 3, 1953..	12,900
Week previous	12,193	Week previous	8,561
Same week year ago.....	9,643	Same week year ago.....	8,022

COW:		PORK CURED AND SMOKED:	
Week ending Jan. 3, 1953..	892	Week ending Jan. 3, 1953..	285,913
Week previous	1,275	Week previous	379,900
Same week year ago.....	2,103	Same week year ago.....	381,633

BULL:		LARD AND PORK FATS:	
Week ending Jan. 3, 1953..	479	Week ending Jan. 3, 1953..	12,935
Week previous	665	Week previous	24,496
Same week year ago.....	561	Same week year ago.....	18,202

VEAL:		LOCAL SLAUGHTER	
Week ending Jan. 3, 1953..	8,088	CATTLE:	
Week previous	12,062	Week ending Jan. 3, 1953..	6,580
Same week year ago.....	10,341	Week previous	6,003
		Same week year ago.....	7,199

LAMB:		CALVES:	
Week ending Jan. 3, 1953..	28,583	Week ending Jan. 3, 1953..	4,352
Week previous	32,081	Week previous	4,536
Same week year ago.....	17,916	Same week year ago.....	4,951

MUTTON:		HOGS:	
Week ending Jan. 3, 1953..	1,379	Week ending Jan. 3, 1953..	43,547
Week previous	1,498	Week previous	45,467
Same week year ago.....	725	Same week year ago.....	42,856

HOG AND PIG:		SHEEP:	
Week ending Jan. 3, 1953..	7,213	Week ending Jan. 3, 1953..	36,634
Week previous	7,035	Week previous	30,951
Same week year ago.....	6,215	Same week year ago.....	38,040

PORK CUTS:		COUNTRY DRESSED MEATS	
Week ending Jan. 3, 1953..	1,121,934	VEAL:	
Week previous	1,335,919	Week ending Jan. 3, 1953..	4,120
Same week year ago.....	2,146,061	Week previous	3,650
		Same week year ago.....	7,637

BEEF CUTS:		HOG:	
Week ending Jan. 3, 1953..	35,694	Week ending Jan. 3, 1953..	69
Week previous	37,063	Week previous	736
Same week year ago.....	16,709	Same week year ago.....	56

VEAL AND CALF CUTS:		LAMB AND MUTTON:	
Week ending Jan. 3, 1953..	5,000	Week ending Jan. 3, 1953..	143
Week previous	5,351	Week previous	198
Same week year ago.....	12,934	Same week year ago.....	135

LAMB AND MUTTON CUTS:			
Week ending Jan. 3, 1953..	1,700		
Week previous	2,201		
Same week year ago.....	2,903		

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending January 3, was reported by the U. S. Department of Agriculture as follows:

City or Area	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	7,608	6,348	45,951	42,124
Baltimore, Philadelphia	4,985	688	24,405	643
Cincinnati, Cleveland, Detroit, Indianapolis	11,184	2,982	88,003	7,566
Chicago Area	19,357	4,065	78,931	17,690
St. Paul-Wisconsin Areas ²	17,720	23,162	138,983	10,716
St. Louis Area ³	11,637	4,617	80,933	8,332
Sioux City	8,082	7	39,515	6,397
Omaha	19,484	287	76,937	18,087
Kansas City	11,967	2,035	31,628	7,788
Iowa-So. Minnesota ⁴	18,222	3,077	231,864	33,947
Louisville, Evansville, Nashville, Memphis	5,662	4,682	40,173
Georgia-Alabama Areas ⁵	3,696	1,153	24,287
St. Joseph, Wichita, Oklahoma City	15,081	1,646	57,282	13,711
Ft. Worth, Dallas, San Antonio	9,520	5,203	16,953	4,496
Denver, Ogden, Salt Lake City	9,834	455	19,150	7,678
Los Angeles, San Francisco Areas ⁶	17,718	1,616	29,153	23,341
Portland, Seattle, Spokane	3,308	200	13,621	4,603
Grand total	195,064	62,202	1,037,769	207,119
Total previous week	169,342	51,394	928,984	176,456
Total same week 1952	179,201	57,745	1,027,477	160,510

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif. (Receipts reported by the U.S.D.A., Production & Marketing Administration)

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended Jan. 2:

	Cattle	Calves	Hogs
Week ending Jan. 2	1,728	479	13,070
Week previous (five days)	1,150	675	4,475
Corresponding week last year	1,436	567	24,815

CLASSIFIED ADVERTISING

Undisplayed; set solid. Minimum 20 words \$4.00 additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count ad-

dress or box number as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed \$8.25 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

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PLEASE REMIT WITH ORDER.

POSITION WANTED

CONSULTANT

Specializing in pork operations, canned meats and sausage. Will come to your plant for one month, six months or whatever time you desire. If you wish to start a new department or correct the operation in your plant, I am your man. W-1, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN: Expert all-round man, available February 1st. 25 years' experience. Understands all formulas, costs, sausage and smoked meats. W-2, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FORMER CHIEF CHEMIST: For high quality packer, seeks position. 32 years' experience includes supervising quality control, analytical and operational procedure, also pilot plant construction and operation. HENRY OLSEN, 3087 S. 48th St., Milwaukee 15, Wis.

RENDERING ROUTE MAN: Or territory manager. Experienced with proven record in hottest competition. Prefer southeast but will go anywhere. Contact W-520, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING FOREMAN: 26 years' experience in rendering plant. Desires position in Southern California. Good references. W-516, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERVISOR: Edible, inedible, wet or dry, rendering, meat scrap, tankage, hides. Midwest preferred. W-521, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SALESMEN

HERE IS AN OPPORTUNITY TO JOIN WITH A FAST GROWING SEASONING CONCERN OFFERING A FULL LINE OF NEW TASTE FLAVORS HOLDING COLOR CREATIONS AND MEAT CURES FOR B.A.I. HOUSES. SALARY AND EXPENSES OR STRAIGHT COMMISSIONS. PLEASE STATE AGE, EXPERIENCE, BACKGROUND AND TERRITORY COVERED. CORRESPONDENCE HELD CONFIDENTIAL.

CONCENTRATED SEASONINGS, INC.

P.O. Box 29

Middle Village 79, N. Y.

SUPERINTENDENT

Excellent opportunity for right man. Salary and bonus percent of profit. Must be qualified to take full charge of plant. Full packinghouse operations including sausage, canned meats, smoked meats, etc. Submit full detail on background and qualifications. W-518, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED SAUSAGE MAKER wanted. Must be capable of taking full charge of small plant in Maine. W-523, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

SAUSAGE MAKER: Active, sober. Quality merchandise. We slaughter. LATE PACKING CO., Thurmont, Maryland.

HELP WANTED

NOTICE!

MEAT EXECUTIVE

Update New York independent meat concern has an opening for a manager. Our business includes a small slaughter operation, sausage factory, retail market, and a sizeable wholesale volume. We desire a manager who can successfully correlate these operations, buy some livestock, assist in wholesale purchases from packers, and sell to outlets via telephone. Wonderful opportunity to expand boning and sausage operations. To the right man we offer a good salary, sound future and a profit-sharing plan based on an increase in volume. In reply please be specific in supplying all particulars regarding experience, including age, marital status and minimum salary desired. All replies will be held in strict confidence. Address replies to Box W-3, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

SAUSAGE SMOKER

WANTED FOR NIGHT WORK. PERMANENCY AND EXCELLENT TREATMENT. KINDLY WRITE QUALIFICATIONS TO
BOX W-4, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

EXCELLENT OPPORTUNITY for man experienced in cubing and freezing beef and veal steaks. Large U. S. inspected plant in the east. Write giving experience, qualifications and family status. All replies will be kept in strict confidence. W-522, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

SALESMAN: (Commission) To sell full line of machinery equipment and supplies for slaughterers, packers and locker plants. Write the C. SCHMIDT CO., 1712 John Street, Cincinnati 14, Ohio.

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